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ABSTRACT

This publication is part of a series of catalogs that list a wide variety of instructional resource materials of potential interest to members of the school food service and nutrition education community. This particular volume contains a listing of documents, articles, and audiovisual aids catalogued by the Food and Nutrition Information and Educational Materials Center from July 1975 to December 1975. The main sections of the catalog are 1) a bibliography, which includes a complete citation of the title, author, source, date of publication, descriptor words, and an informative synopsis of the contents; 2) a subject index, which lists entries according to their descriptor terms; 3) a personal author index; 4) a corporate author index; 5) a title index; and 6) a media index. Also included is information on how to borrow or obtain copies of the materials listed. (JG)

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CATALOG

SUPPLEMENT 4

JULY-DECEMBER 1975

ACCESSION NOS. : 1114-75 to 2036-75.

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FOOD AND
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from Rhode Island Avenue. Shuttle
service is available between USDA
(Downtown Washington) and the Library.
Transportation is also available by
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June 1976

CONTENT

The Center's Scope

The Food and Nutrition Information and Educational Materials Center (FNIC) is designed to disseminate information on School Food Service training and Nutrition Education. FNIC was developed cooperatively by the National Agricultural Library and the Food and Nutrition Service of the U.S. Department of Agriculture.

The Center assembles and maintains a collection of materials useful in training personnel for food management of Child Nutrition Programs including School Lunch, Breakfast, and other nonschool food service programs.

In addition, through the FNIC, users have access to the total resources of the National Agricultural Library (NAL).

FNIC collects literature related to food service and nutrition. Print materials include books, journal articles, pamphlets, government documents, special reports, proceedings, bibliographies, etc. In addition, FNIC maintains a collection of nonprint media.

Documents, articles, and audiovisual aids of substantial interest to the school food service and nutrition education community are selected for inclusion into the Catalog. To further aid the user, each document in this catalog has been indexed using a specialized vocabulary specifically developed for this collection. An informative abstract, extract, or annotation is also included. Documents located in the NAL collection are designated "Available from NAL."

Supplement 4 to the initial Catalog, published in 1973, contains a listing of materials processed by the Center from July 1, 1975 to December 1975. A "List of the Catalog and Supplements" published since 1973 may be found on page iii. Additional supplementary catalogs will be issued as warranted by the number of acquisitions processed for the collection in subsequent periods.

Comments and suggestions about the content of these Catalogs should be addressed to:

Head, Food and Nutrition Information and
Educational Materials Center, Room 304
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AVAILABILITY OF REFERENCES CITED

The Food and Nutrition Information and Educational Materials Center accepts lending requests for materials by mail, telephone, and personal on-site visits.

Loans: The FNIC lends print materials for a period of 1 month. Nonprint media (i.e., films, transparencies, etc.) can be loaned for 2 weeks only. No more than three nonprint media can be loaned at any one time to one person. Films will be scheduled no more than 1 month in advance. Audiovisuals are loaned only to target audiences specified below:

1. Employees of the Food and Nutrition Service, USDA
2. State School Food Service Directors and Staff
3. School Food Service Personnel involved in local training programs
4. Colleges and universities offering courses applicable to school food service training
5. Professional societies and research institutions involved in food service and related subject areas
6. Selected libraries with which FNIC shares reciprocal arrangements.

Photoduplication: Journals and other noncirculating materials are available for on-site use by other persons working or visiting in the Washington metropolitan area who are qualified researchers or students from the general public. The Center reserves the right to provide photocopy of journal articles or reprints in lieu of loan of the journals which are requested. Inasmuch as only one copy of journals, magazines, and other serial publications is purchased and shelved by the Center, direct loan is not feasible. No more than six journal articles will be photocopied at any one time for one person.

HOW TO BORROW MATERIALS

When ordering materials listed in the Catalogs please include the following information: Accession Number (i.e., 157-75); Title, and FNIC Call Number (i.e., TX655.U5 F&N). (See page vi for sample entries)

Please address all telephone, written or other requests to:

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Educational Materials Center
National Agricultural Library
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Free Distribution: Most of the printed publications of the Department of Agriculture, and publications issued by the State Experiment Stations and the State Agricultural Extension Services, may be obtained free of charge by applying directly to the issuing agency. The FNIC does not distribute free publications in single nor multiple copies. The Center's collection is used as a lending service and not as a distribution point for publications.

LIST OF THE CATALOG AND SUPPLEMENTS
OF THE FOOD AND NUTRITION INFORMATION CENTER

1. Catalog, Food and Nutrition Information and Educational Materials Center, June 1973. (Accession Numbers 1-73 to 2365-73)
2. Catalog, Supplement 1. Food and Nutrition Information and Educational Materials Center. Published in 1974, this Supplement is a continuation of the June 1973 edition. (Accession Numbers 2366-73 to 4211-73)
3. Catalog, Supplement 2. Food and Nutrition Information and Educational Materials Center, 1975. (Accession Numbers 1-74 to 2605-74)
4. Cumulative Index to the Catalog of the Food and Nutrition Information and Educational Materials Center, 1973-1975. This three-year Cumulative Index contains indexes to citations in the above listed Catalogs (1, 2, 3)
5. Catalog, Supplement 3. Food and Nutrition Information and Educational Materials Center. January - June 1975. (Accession numbers 1-75 to 1113-75)

ORGANIZATION AND RETRIEVAL

The food service and nutrition profession represents a diverse audience--the State school food service administrator, the district supervisor or manager, the individual school food service personnel, the dietitian, the college teacher, the student or researcher. The Food and Nutrition Information and Educational Materials Center (FNIC) Catalog has been organized to serve the information needs of this audience.

The main sections of the FNIC Catalog are:

1. Bibliography: The bibliography is composed of bibliographic citations of the materials acquired by FNIC prior to the publication of this Catalog. Each citation includes an accession number (i.e., 237-75). Following the accession number is the title; author; publisher and place or an abbreviated journal title; volume, issue, and inclusive pagination; series number, when appropriate; date of publication; and FNIC's call number. Descriptor terms indicate the subject matter included in the article. An informative abstract or annotation follows each citation.

2. Indexes: Please note: ALL NUMBERS CITED IN INDEXES ARE ACCESSION NUMBERS. Page numbers are given in the Table of Contents.

Subject Index: Descriptor terms appear in an alphabetical index followed by title arranged numerically by accession number.

Personel Author Index: Names of all personal authors are arranged alphabetically, followed by accession numbers of pertinent citations.

Corporate Author Index: Names of all corporate authors are arranged alphabetically, followed by accession numbers of citations.

Title Index: Titles of all citations appear in alphabetical order followed by the accession number.

Media Index: Titles of all audiovisuals are grouped by type of media such as motion pictures, film loops, transparencies, etc.

How to Identify Material

This Catalog provides several means to identify the materials in the FNIC Collection. The broad subject categories group citations as indicated in the Table of Contents.

When trying to locate a particular document by a specified author, title, or on a specific subject, use the indices at the back of the catalog. These indices will aid in locating relevant documents in the main bibliography section of the Catalog.

Computer Retrieval

The FNIC data base has been included in the National Agricultural Library's sale magnetic tape. Therefore it is possible to search the FNIC data base by using a computer on-line interactive system. This type of bibliographic searching is currently available through the Lockheed "DIALOG" System and System Development Corporation's on-line bibliographic search service.

Further information on the Lockheed "DIALOG" System is available from Lockheed representatives, Dr. Roger K. Summit, Department 52-08, Building 201, Lockheed Palo Alto Research Laboratory, 3251 Hanover Street, Palo Alto, California 94303, Phone: (415) 493-4411, extension 45034 and Mr. Robert Donati, 405 Lexington Avenue, New York, N. Y., 10017, Phone: (212) 697-7171.

Additional information on the System Development Corporation is available from (West Coast) Ms. Judy Wanger, SDC, 2500 Colorado Avenue, Santa Monica, California 90406, Phone: (213) 393-7277 and (East Coast) Ms. Linda Rubens, SDC, 7929 Westpark Drive, McLean, Virginia 22101. Phone: (703) 790-9850.

SAMPLE CITATIONS

Book Citation

Accession Number — 847-75

Title — FACTS EVERY COOK SHOULD KNOW
 Kansas, State Dept. of Ed., School — Corporate Author
 Food Services Section, — Place of Publication
 Topeka, Kansas
 24 p 1975 — Pagination, Date

FNIC Call number — TX 355.F39 F&N
 Cooking equipment (Large), Cooks, Food — Descriptor
 preparation, Manuals, Menu planning, — Terms
 Safety, Sanitation, School food service,
 Work simplification.
 Abstract: Various sections of this
 manual deal with menu planning, stand-
 ardized recipes, terminology, and mea-
 surements. Hints on food preparation — Informative
 and work simplification are supplied. — Abstract
 A detailed list of cooking equipment
 covers selection, safety guides, and
 cleaning procedures.

Journal Article Citation

Accession Number — 991-75
 PROJECT SMILE SELLS LUNCH AT CARROLLTON — Title

Personal Author — Christina McGovern

Journal Title — Food Nutr 5 (1): 13-15. Feb 1975. — Vol., Issue, Inclusive
 Abbreviation — aTX341.F615 — Pagination, Date

Call Number — Food habits, Georgia, High Schools,
 Nutrition education, School food service, — Descriptor Terms
 School lunch, Student involvement,
 Student participation.
 Abstract: Up-grading of the cafeteria,
 food preparation and serving, and innova- — Informative
 tions in menus have caused student partici- — Abstract
 pation to soar at Carrollton High School in
 Georgia. Students help by developing gourmet
 menus.

SAMPLE CITATION

Audiovisual Citation

Accession Number	1572-75	Type of Media
Title	THE TIME GAME (MOTION PICTURE).	
	National Educational Media, Inc.	Corporate Author
	Sherman Oaks, Calif.	Place of Publication
	15 min., sd., color, 16 mm. 1975.	Description, Date
FNIC Call number	HF5549.5.T5T5 F&N AV	Descriptor Terms
	Management, Management development, Management philosophies, Planning, Scheduling.	
	Abstract: The problems of managers are dramatized through the medium of a card game. Time is shown to be the single most critical management factor in success or failure. Techniques used by successful managers include using a personal time log (which is reviewed periodically); determining why crises occur, thus thwarting them; devoting less time to people problems (training may be an answer here); and planning use of time rather than planning work.	Informative Abstract

TABLE OF CONTENTS

BIBLIOGRAPHY (Citations)

	Page
Consumer Education	1
Nutritional Science and Nutrition Education	3
History	25
Food Standards and Legislation	32
Management and Administration	33
Education and Training	41
Menu Planning	50
Food Preparation and Production	52
Equipment	56
Sanitation and Safety	61
Food Technology	63
Programs - General	65
Recipes	69
Reference Materials	71
Purchasing, Receiving and Storage	73
 SUBJECT INDEX	 75
 PERSONAL AUTHOR INDEX	 111
 CORPORATE AUTHOR INDEX	 113
 TITLE INDEX	 115
 MEDIA INDEX	 121

Note: Mention of a company name or a proprietary product does not necessarily imply endorsement by the U.S. Department of Agriculture, National Agricultural Library, Food and Nutrition Information and Educational Materials Center.

BIBLIOGRAPHY

CONSUMER EDUCATION

- 1114-75**
TV AND THE CONSUMER.
Joan C Carson
What's New Home Econ 39 (10): 36, 38, 42. Sept 1975.
321.8 #55
Advertising, Child rearing practices, Children, Consumer protection, Television.
Abstract: Television appears to shape children's attitudes, values, and beliefs. This article discusses the child viewer and the significance of social portrayal of TV characters, aggressive tendencies after exposure to aggressive programming, and the child viewer as a susceptible audience for commercials. Also presented are suggestions on how parents and teachers can regulate potential abuses of TV programming. Additional related publications are listed along with a discussion on quality children's programs and their availability.
- 1115-75**
AN EDUCATOR'S PERSPECTIVE OF FTC'S PROPOSED TRADE REGULATIONS ON FOOD ADVERTISING.
P M Clydesial
Food Prod Dev 9 (1): 30, 32, 34, 36. Feb 1975.
HD9000.1.F64
Advertising, Federal Trade Commission, Labeling, Nutrition concepts, Nutrition education.
Abstract: The proposed FTC Trade Regulation Rule (TRR) is examined from an educator's viewpoint, since the forest seems to indicate a philosophy that advertising is a form of nutrition education. The writer outlines eight goals essential to consumer understanding of nutrition in today's technological context, striking at some commonly opinions, such as: food additives are dangerous, and fresh is best. He then examines the TRR, including its discrepancies and restrictive requirements if applied to education.
- 1116-75**
CONVENIENCE AND THE COST OF BAKED PRODUCTS.
Linda Collier, Dianne Odland
Fam Econ Rev p. 14-16. Spring 1975.
A321.9 R31
Baked goods, Convenience foods, Cost effectiveness, Food cost, Food cost analysis.
Abstract: A cost comparison between home prepared and convenience baked goods based on prices from three Washington, D.C. supermarkets in January, 1975 is presented. Single serving costs for baking powder biscuits, sugar cookies, penches, and yeast rolls are compared in a table. A list of shopping tips for reducing the cost of baked goods is included as well as ingredient substitutions as cost reductions.
- 1117-75**
ANNUAL PRICE SURVEY - FAMILY BUDGET COSTS. 18th ed.
Community Council of Greater New York., Budget Standard Service
New York, Community Council of Greater New York 81 1. Mar 1975.
HD6994.W5C6 1974 F5W
Budgets, Consumer economics, Cost effectiveness, Cost-of-living, Costs, Food economics.
Supplement to Family budget standard, and How to measure ability to pay for social and health services.
Abstract: Current data on October 1974 budget costs for families living at a moderate level in New York City is presented to aid health and welfare agencies and other groups concerned with family living costs and consumer problems. Part one summarizes and analyzes family living cost changes between October 1973 and October 1974. Part two presents updated cost tables. Part three lists retail prices in New York City, 1974. Part four contains appendices, including selected cost schedules.
- 1118-75**
CONSUMER EDUCATION SERVICES (FILMSTRIP).
New York, McGraw-Hill 6 filmstrips, color. 35 mm. and 6 tapes in cassette. 1972.
TA335.C63 F5W AV
Consumer economics, Government role, Money management, Purchasing.
With filmstrip guide. Tapes in cassette w/a. Contents: Let the buyer beware (67 fr.); Money is the medium (79 fr.); The consumer and the government (79 fr.); How to buy clothes (79 fr.); How to buy food (86 fr.); How to buy a used car (85 fr.).
Abstract: Expansion of the governments' role in consumer protection, the need for budgeting, money and banking, and the idea of consumer awareness and the potential power of the consumer dollar are covered. Guidelines are provided on clothes: where to buy, how to buy, and what to buy; food; basic elements of good nutrition, overspending, and methods of improving buying habits; and used cars; considerations of wants, needs, priorities, and values in purchasing, financing, and insuring.
- 1119-75**
WHAT THE INDUSTRY CAN DO ABOUT GROWING PUBLIC MISTRUST.
Stephanie Crocco
Food Eng 47 (8): 35. Aug 1975.
389.8 F737
Consumer economics, Consumer education, Food and Drug Administration, Labeling, Processed foods.
Abstract: A Better Homes and Gardens survey shows a consumer buying trend away from convenience foods, and toward basic ingredients. An important factor of change is the belief that processed foods are potentially dangerous. The FDA's role in food safety is too little understood. The writer suggests steps which may be taken by FDA and by the food processing industry to reassure the public about the safety of processed foods.
- 1120-75**
CONVENIENCE AND THE COST OF PLATE DINNERS AND SKILLET MAIN DISHES.
Cynthia Crowell, Dianne Odland
Fam Econ Rev p. 10-13. Summer 1974.
A321.9 R31
Budgeting, Consumer economics, Convenience foods, Food cost analysis, Frozen foods, Recipes.
Abstract: Whether or not you and your family will find frozen plate dinners and skillet main dishes suitable in quality, serving size, and cost is discussed here. Comparisons were made between frozen and home prepared fried chicken dinners and between skillet dinner mixes for ground-beef stroganoff, lasagna, and macaroni-chili-beef and home prepared dinners. A table presents cost comparison data for each case. The recipes for the home prepared dishes are included.
- 1121-75**
ECONOMICAL MEALS FOR A MONTH.
Cynthia Crowell, Bernice McGeary
Fam Econ Rev p. 11-31. Fall 1975.
A321.9 R31
Budgeting, Consumer economics, Consumer education, Food stamp programs, Low income groups, Menu planning, Recipes.
Abstract: Meal plans developed by the Consumer and Food Economics Institute are presented including menus for a month's meals and lists of foods and recipes needed to provide the meals for a family of four. The foods recommended cost \$162 based on June 1975 prices, the same amount of the food stamp allotment for a household of four persons effective July 1 to December 30, 1975.
- 1122-75**
DEL MONTE NUTRITION GUIDE (CHART).
Del Monte Corporation
San Francisco, Del Monte 1 chart, 33 1/2"x 11", col., with insert 8 1/2"x 11". 1974.
TS196.6.D4 F5W
Consumer education, Food guides, Guides, Labeling, Nutritional labeling.
Abstract: This nutrition guide prepared by Del Monte for the homemaker performs three functions. It offers a table of Del Monte food composition giving some nutrient values by weight and others by percentages of the U.S. RDAs for their fruit products, vegetable products, seafood, fruit cup and pudding cup products. Second, it defines the terms used on their labels, explains the U.S. RDA, and discusses the nutrients listed and their functions. Third, it includes general nutrition information stressing the need for variety in the diet and offers a plan for diet evaluation based on a comparison of average daily nutrient intake to the U.S. RDA. A sampling of such an evaluation is included.
- 1123-75**
THE DYNAMIC YOUTH MARKET.
Food Serv Mark 37 (8): 33-37. Aug 1975.
389.2538 F732
Consumer economics, Food habits, Food service, Restaurants, Young adults (20-34 years).
Abstract: Summary of a 1975 Gallup poll concerning the eating-out-habits of 18-to-34 year olds. The amounts spent on breakfast, lunch, and dinner are presented in tables and compared to national averages. Types of establishments visited and service features requested by this age group are detailed. Results of the National Restaurant Association's survey on similar topics are also included.
- 1124-75**
ECONOMICS FOR CONSUMERS. 6th ed.
Leland James Gordon, Stewart M Lee
New York, D Van Nostrand 719 p. [1972].
HB801.66 1972 F5W
Consumer economics, Consumer education, Consumers, Food economics, Government role.
Extract: The consumer's role in the American economy and the

BIBLIOGRAPHY

1125-75

forces that influence his choices are presented to enable the consumer to function effectively. Studies of the government's relationships and responsibilities to the consumer are given. Discussions of forces influencing consumer demand, fraud, price fixing, discount stores, trading stamps, insurance, and home renting and buying are also included. Use is made of footnotes to cite reference works and journal articles.

1125-75

UNDERSTAND YOUR CONSUMERS IF YOU WANT TO KEEP THEM HAPPY.

Alan W. Katzenstein

Food Technol 29 (10): 50, 52. Oct 1975.

389.8 P7398

Consumer economics, Consumer satisfaction, Food science, Food service industry, Homemakers, Marketing, Merchandising, Purchasing.

Abstract: An overview of the complexities the food shopper is faced with as a step by food science industries to understand and the consumer's needs. Consumer dissatisfaction in food buying and its causes are covered along with consumer considerations for nutrition, quality, economy, and convenience. The four basic personalities of food shoppers are also detailed. The author challenges food science to assure the delivery of benefits and values the consumer has learned to expect.

1126-75

FREEZER FOOD CONCERNS.

Josephine H. Lawlor

Fam Econ Rev D. 11-13. Spring 1974.

A321.9 R31

Consumer economics, Food economics, Food preservation, Freezers, Frozen foods, Meat specifications, Purchasing.

Abstract: The writer offers advice to the consumer who wants to freeze foods, particularly meat. Topics discussed are, beef grades and cuts, Wise buying, freezer meat firms, Freezer food plans, and Consumer protection and recourse. Additional references are listed at the end of the article.

1127-75

CONSUMER MATH: A GUIDE TO STRETCHING YOUR DOLLAR.

Flora M. Locke

New York, Wiley 315 p. [1975].

HG179.L55 P6W

Consumer economics, Consumer education, Financial management, Independent study, Instructional materials.

Abstract: Methods and guidelines for handling daily and long-range consumer finances are presented in a format suitable to self-teaching and classroom instruction. Since the chapters are independent of each other, only those of interest must be studied. Each chapter contains a self-evaluation test, with answers. Budgets, buying with cash or on credit, borrowing, investments, insurance, home and car purchasing, and Federal income tax form preparation, are some of the subjects included.

1128-75

YOUR FOOD CHOICES: CONSUMER OR CONSUMED? (FILMSTRIP).

Milk Foundation

Chicago 176 fr. color. 35 mm. and audiotape in cassette/phonodisc. 1974.

TX356.T68 P6W AV

Consumer economics, Food economics and consumption, Food purchasing, Food selection, Foods.

With teacher's guide, book of spirit masters, wall posters, take-home leaflets, 8 transparencies. Audiotape, 8/4, 20 min. each side. Phonodisc, 8/4, 33 1/3 rpm, 20 min. each side. Abstract: The choices facing consumers in food purchasing are explored. The use of convenience foods instead of preparing from scratch is discussed as well as the history of some food traditions, food as a source of nourishment, food supply and demand, and price controls. Other food choice factors discussed include the cost of dieting, cholesterol levels, food additives, health foods, nutrition labeling, open dating, supermarket and farmer profits, and food cooperatives.

1129-75

THE COST OF MEATS AND MEAT ALTERNATES.

Betty Peterkin

ARS 62 Agric Res Serv U S Dep Agric Consum Food Econ D IV 11-13. Fall 1974.

A321.9 R31

Animal sources of food, Budgeting, Consumer economics, Food cost, Meat planning, Meat, Meat alternates, Meat cuts.

Abstract: Worthwhile savings may result from careful selection of lower cost cuts of meat, poultry, and fish, and by the use of suitable meat alternates in meat planning. A table on the costs of various cuts of meat, poultry and fish is included along with information on the cost of a standard protein quantity for meats and meat alternates.

1130-75

FOOD PLANS AND FAMILY BUDGETING.

Betty Peterkin

Fam Econ Rev D. 3-10. Spring 1975.

A321.9 R31

Budgeting, Dietary standards, Family nutrition, Food guides, Guides, Meal planning, Nutrient requirements, Recommended Dietary Allowances.

Abstract: A guide for using three USDA family food plans for budgeting. Tables for low cost, moderate cost, and liberal food plans are included which list quantities of various foods required per week by various family members. The tables on

pages 18 to 22 of this same issue are required for accurate budgeting. Consequences of deviating from the plans are discussed.

1131-75

NUTRITION LABELING - TOOLS FOR ITS USE.

Betty Peterkin

ARS 62 Agric Res Serv U S Dep Agric Consum Food Econ D IV 16. Summer 1975.

A321.9 R31

Consumer education, Diet improvement, Dietary information, Food guides, Labeling, Nutritional labeling.

Abstract: The Consumer and Food Economics Institute has developed guides to help people use nutrition information on food labels to check and improve their diets. The guides, including nutrients, are discussed in detail in terms of application, purpose, and likely results. Included is source and price information for all four guides.

1132-75

SHOP AROUND.

Forecast Home Econ 21 (4): F31. Dec 1975.

321.8 B752

Bulletin boards, Class activities, Consumer economics, Consumer education, Food purchasing, Food selection, Instructional materials.

Abstract: Included is bulletin board activity for reviewing the principles of wise buymanship and encouraging responsible consumer behavior. Students participate in a comparison shopping survey and determine the influence advertising, retailer's reputation, price, style, and warranty may have on a sale. Activity culminates with the class developing a list of buying guidelines aimed at young consumers.

1133-75

SOME CONSUMER CONCERNS REGARDING FOOD LABELING AND PACKAGING.

Nancy Harvey Steorts

Food Technol 29 (10): 58, 56. Oct 1975.

389.8 P7398

Consumer satisfaction, Food packaging, Labeling, Marketing, Purchasing.

Abstract: A look at current consumer concerns on labeling and packaging, and recommendations for both. As a result of a 1975 study, GAO recommended labeling practices which disclose all ingredients, reveal ingredient percentages, include nutrition information, bear quality grading, incorporate open dating, and have unit pricing. Overpackaging, variations in packaging, and unrealistic package illustrations are a few consumer complaint areas that require cooperation by all phases of the food marketing chain in order to be resolved.

1134-75

WHAT YOU CAN TELL YOUR MOTHER ABOUT POTATOES (POSTER).

The Potato Board

Denver, The Potato Board 1 poster, 14 1/2"x21 1/2", col. 1973.

TX558.P6W4 P6W

Caloric values, Cooking methods, Nutritional value, Potatoes.

Abstract: This poster is designed to clear up common misconceptions about the potato. This is accomplished with color illustrations and cleverly written, amusing pieces of information. Interspersed among little known "facts" are the potato's nutritional value, its relatively low caloric content, and how to prevent a baked potato from exploding. The poster is appropriate for the intermediate level student through the adult and could be displayed in a wide variety of classrooms, lunchrooms or library situations.

1135-75

CONSUMER SATISFACTION WITH FOOD PRODUCTS AND MARKETING SERVICES.

U. S., Dept. of Agriculture, Economic Research Service

Washington 53 p. illus. Mar 1975.

TX335.U55 P6W (Agricultural Economic Report No. 281)

Consumer attitude, Consumer economics, Food groups, Food products, Retailing, Surveys.

Abstract: A nationwide survey was conducted in March 1974 to measure consumer opinions concerning their satisfaction or dissatisfaction with food products, how these are sold in stores, and how well the food industry meets the consumer's demands. Generally, respondents expressed a high overall level of satisfaction. Price stood out as the most obvious source of displeasure. Consumers also expressed dissatisfaction with the availability and reliability of product and shopping information.

1136-75

NUTRITION LABELING LETS YOU IN --- ON WHAT'S INSIDE (POSTER).

U. S., Food and Drug Administration

Rockville, Md. 1 poster, 30 x 20 in. [n.d.].

TX335.W6 P6W AV

Consumer education, Food purchasing, Labeling, Nutritional labeling.

Abstract: The importance of nutrition labeling is described in a public service poster. Details of the nutrition information (calories per serving; protein, carbohydrate, and fat per serving; and U.S. RDA of protein and 7 vitamins and minerals) labeled on food boxes and cans available at supermarkets are highlighted by diagram and cartoons.

1137-75

EGGS IN FAMILY MEALS: A GUIDE FOR CONSUMERS. rev. ed.
U.S., Consumer and Food Economics Institute
Washington 29 p. illus. 1975.
TI745.J5 1975 P5W (U.S. Dept. Of Agriculture Home and Garden
Bulletin No. 103, rev.)
Cooking methods, Cooking techniques, Eggs, Food preparation,
home, Food purchasing, Food selection, Food storage, Meal
planning, Recipes.
Abstract: Department of Agriculture guidelines are given for
the home consumer for buying, storing, preparing, and using
shell eggs, frozen eggs, and dried egg solids. Conversion
tables are presented for using various sized eggs in recipes
and for substituting dried egg products for whole eggs, egg
yolks, or egg whites. Recipes and menu planning suggestions
are given for using eggs in family menus.

NUTRITIONAL SCIENCE AND NUTRITION EDUCATION

1138-75

FOOD ADDITIVES: BENEFICIAL OR DELETERIOUS (AUDIOTAPE).
AAAS Symposium on Food Additives, San Francisco, 1974 session
1
Washington 2 audiotapes in cassette. 4s. 60 min. 1974.
RP455.P65 1974 P5W AV
Flavor, Food additives, Fortification, Research.
Abstract: A group of seven speakers discuss the value of food
additives used to enhance flavor, to preserve foods, and to
fortify foods. The influence of food additives on consumption
and selection and possible deleterious effects in American
diets are covered.

1139-75

FOOD AND NUTRITION: KNOWLEDGE, BELIEFS.
Response Analysis Corp.
Herbert Abelson, Diane Schraver, Susan Gunzelman
Princeton, N. J. 1 v. (various pagings). 1974.
TX353.R45 P5W
Consumer economics, Family nutrition, Food purchasing, National
surveys, Surveys.
Abstract: A 1973 USDA survey was aimed at determining how much
nutrition education consumers need, who needs it the most, and
how to get it to them. Young shoppers and west coast shoppers
scored highest in nutrition knowledge with the poor, the old,
the less educated, and minorities scoring lowest. School was
cited as the major source of nutrition information with magazines
and newspapers, mother, and television following.

1140-75

DISEASES ASSOCIATED WITH REFINED CARBOHYDRATES: DENTAL CARIES
AND PERIODONTAL DISEASE.
AK Adatis
Plant Foods for Man 1 (2): 81-90. Spring 1975.
QP141.A1P55
Carbohydrates, Dental caries, Dental health, Dietary factors,
Periodontal disease, Teeth.
Abstract: The pathogenesis of dental caries and periodontal
disease is influenced by refined carbohydrates. Mastication
of natural foods may aid in the formation of stronger enamel
and promotion of health in periodontal tissues. Avoidance of
refined carbohydrates is suggested.

1141-75

ADVERTISING AND INFANT FEEDING.
Environ Child Health 21 (4): 161-162. Aug 1975.
RJ1.J6
Breast feeding, Developing nations, Food-related disorders,
Infant feeding, Marketing, Milk.
Extract: The editor's belief that the major infant food firms,
especially international concerns, have contributed to the
decline in breast feeding in areas where bottle feeding is
either economically nor hygienically feasible, by their extensive
advertising campaigns, is stressed. Therefore, the editor
contents, these companies are partially responsible for
the rise in marasmus and diarrhoeal disease among infants in
the tropics and sub-tropics.

1142-75

OUTLINE FOR OCCUPATIONAL HOME ECONOMICS COURSE IN COMMERCIAL
AND INSTITUTIONAL FOOD PREPARATION.
Alabama State Dept. Of Education
Bethesda, Md., ERIC Document Reproduction Service 39 p. Dec
19, 1967.
TX820.A42 P5W
Food service, Food service occupations, Food service workers,
Nutrition, Occupational home economics, Secondary education,
Secondary grades.
Available from: Leasco Information Products, Inc., 4827 Ragby
Avenue, Bethesda, Maryland 20014; EDRS price \$F-\$0.25; HC-
\$2.00; ERIC Report No. ED 016 774.

Abstract: An experimental outline for teacher use presenting
a two semester high school course on commercial and institutional
food preparation. Designed to prepare 11th and 12th grade
students for semi-skilled jobs as food service workers. The
course was prepared by home economic teachers and state super-
visors.

1143-75

NUTRITIONAL ASPECTS OF BONE LOSS, PART 1 OF 2 PARTS.
Anthony A Albanese
Food and Nutr News 47 (1): 1, 2. Oct/Nov 1975.
J89.8 P7332
Bone disorders, Calcium, Geriatrics, Nutrient requirements,
Nutritional deficiencies, Osteomalacia, Osteoporosis, Rickets.
Abstract: Skeletal bone loss in individuals over 45 years of
age is examined. Bone composition is discussed in addition
to two types of bone loss; osteomalacia and osteoporosis.
Intakes of calcium below RDA levels is compared to osteoporosis
inducement. Customary food constituents affecting calcium
utilization are discussed as well as average calcium deficiencies
in females. A radiographic method for quantitative evaluation
of skeletal bone loss is briefly described.

1144-75

HEALTHY MOTHER, HEALTHY BABY (MOTION PICTURE).
Alfred Higgins Productions
Los Angeles, Calif. 15 min. sd. color. 16 mm. 1975.
RG525.H4 P5W AV
Health, Maternal and child health, Pregnancy and nutrition,
Pregnancy diets, Pregnant women.
With study guide.
Abstract: Information on good nutrition and eating habits for
the expectant mother is provided to young adults and adults.
Topics emphasized include the importance of professional prenatal
care, a diet based on the four Basic Food Groups, snack
selection, morning sickness, weight gain, and discontinuation
of the use of alcohol, cigarettes, and drugs.

1145-75

NUTRITION IN MATERNAL HEALTH CARE.
American College of Obstetricians and Gynecologists, Committee
on Nutrition
Chicago, American College of Obstetricians and Gynecologists
4 p. 1974.
TX361.P7W82 P5W
Maternal and child health, Pregnancy, Pregnancy and nutrition,
Pregnancy diets, Pregnant women.
Abstract: This handbook is designed as a guide to the nutritional
component of maternal health services. While intended
primarily for the physician, it may also be useful to other
members of the health care team. The handbook is organized in
sections dealing with clinical aspects of nutrition during
pregnancy and other phases of the reproductive cycle, factors
of nutritional risk in pregnancy, components of nutrition
services, and nutrition personnel and resources. The current
Recommended Dietary Allowances of the Food and Nutrition Board,
an example of a graphic method of recording weight changes
in pregnancy, and a table of standard weight for age and
height are included as appendices. Much of the information
included is based on a workshop on nutrition in maternal health
held in 1973.

1146-75

UNDERSTANDING FOOD PATTERNS IN THE U.S.A. Rev. ed.
American Dietetic Association
Chicago, Ill. 16 p. 1969.
TX361.N32 P5W
Basic Four, Diet information, Diet patterns, Ethnic foods,
Food groups, Food habits, Food intake, Food preferences, United
States.
Abstract: The best daily food guide is the Basic Four. Nutritionists
and nutrition aides who work directly with people of
various ethnic backgrounds must become acquainted with the
food habits and preferences of each particular culture in
order to introduce acceptable dietary improvements. Explained
here are characteristic foods of the Chinese, Italian, Japanese,
Jewish, Polish, Puerto Rican, Spanish/Mexican, and southern
U.S. cuisines in each case, the ethnic foods are categorized
according to the Basic Four, and suggestions given for
improving the ethnic dietary pattern.

1147-75

NUTRIENTS IN PROCESSED FOODS: PROTEINS.
American Medical Association
Acton, Mass., Publishing Sciences Group 219 p. 1974.
TX551.A4 v. 2 P5W
Food processing, Prepared foods, Processed foods, Protein
foods, Proteins.
From a series of symposia held from March, 1971 to October,
1973.
Abstract: This volume, second in a series on nutrients in
processed foods, is a compilation of papers, discussions, and
recommendations from symposia on factors that influence the
amount and quality of proteins in foods. Divided into five
parts, the book includes a review of human protein requirements,
an assessment of protein quality with considerations
given to current methods of evaluation, and newer studies of
factors, including food processing methods, that decrease or
enhance the availability of amino acids and proteins in food.
The final sections are devoted to specific task force reports
of major concerns in protein nutrition: assessment and application
of human requirements, protein quality evaluation, availability

BIBLIOGRAPHY

1148-75

lability of amino acids, and practical approaches to protein improvement. These task forces offer their opinions and recommendations based on the material presented. It should prove of interest to professionals and students as an authoritative reference on this subject.

1148-75

NUTRITIONAL KNOWLEDGE OF HEALTH FOOD USERS IN OAHU, HAWAII.
Mary A Anderson, Bluebell H Standal
J Am Diet Assoc 67 (2): 116-121. Aug 1975.

389.8 AM34

Dietary surveys, Educational resources, Food habits, Hawaii, Health foods, Nutrition education, Nutrition knowledge.
Abstract: Health food consumers on Oahu, Hawaii, were interviewed to assess their perceptions about foods and health. Most participants were under 30, used both health and supermarket foods, would seek physician's advice, and utilized popular publications for nutritional information. Their responses about nutritional worth and physiologic functions of food were a mixture of correct and incorrect ideas. Grade and high school education did not provide young people with adequate knowledge about nutrition.

1149-75

THE EFFECT ON WINTER ILLNESS OF LARGE DOSES OF VITAMIN C.
T W Anderson, G Suranvi, G H Beaton
Can Med J 3: 31-26. July 6, 1974.

R11.C3 P6W

Ascorbic acid, Illness, Orthomolecular medicine, Research, Supplements (Nutrient), Viral infections.
Abstract: In a research study it was found that varying amounts of ascorbic acid taken prophylactically or therapeutically had no statistically different effects on illness experience than in persons receiving no supplement. A combination of one gram daily prophylactically plus 4 or 8 grams on the first day of illness reduced severity more than frequency of viral infections. Variations in daily prophylactic doses showed no variation in results, but the 8 gram therapeutic dose was associated with less illness than the 4 gram dose. There was no evidence of side effects from daily doses and no rebound of illness following withdrawal of the daily supplements. The authors suggest in this article for other health professionals that the optimum daily dose of vitamin C is less than 250 mg, except that in acute illness a larger intake may be beneficial.

1150-75

HEAD START: BUILDING BLOCK TO BETTER NUTRITION.

Babette Andre

Sch Foodserv J 29 (9): 54, 57-60. Oct 1975.

389.8 SCH6

Child nutrition, Educational methods, Health programs, Nutrition education, Preschool children (2-5 years), School health services.

Abstract: An explanation of Denver, Colorado's Head Start program for preschool children. The program for children of disadvantaged families embraces six areas of child development: health, education, parent involvement, social services, psychological services, and nutrition. The program reaches into the homes of the children to provide nutrition instruction, introduce foods of other cultures, and provide home cooking classes. Methods used to entice children to eat new foods are discussed.

1151-75

ARE BABY FOODS GOOD ENOUGH FOR BABIES?

Consumer Reports 40 (9): 528-532. Sept 1975.

321.8 C762

Food preparation, home, Infant feeding, Nutritional quality, Nutritional surveys.

Abstract: The quality of three brands of baby food was tested and the results are summarized here. The most popular brands were compared to homemade foods in nutritional content and in added ingredients. The results indicate that commercial baby food is nutritionally inferior to homemade foods and contains possibly undesirable, unnecessary ingredients. Water and nutrient makeup of all foods tested are presented in addition to tips on making baby food at home.

1152-75

ASTRA PROTEIN IN CEREALS.

Molndal, Sweden, Astra Nutrition AB [16] p. illus. [n.d.].

TX553.P7A82 P6W

Animal sources of food, Fish protein concentrates (fpc), Food additives, Fortified foods, Protein foods.

Abstract: Astra Nutrition, a subsidiary of the Astra Group, developed Astra Protein, a fish protein concentrate. An analysis of the product used with cereal is given. Preparation of final products is discussed, giving recommended percentages to be used with flour. Results show a drop in cost of "utilizable protein".

1153-75

PLANNING FOR YOUTH IN EXTENSION'S EXPANDED FOOD AND NUTRITION EDUCATION PROGRAM.

U.S., Extension Service

Mary Jean Baker, Evelyn H Johnson, Fern S Kelley

Washington, U. S. Agriculture Extension Service 10 leader's guides and 10 fun sheets. 4 p. each. 1972.

LB1587.M8051 P6W

Basic nutrition facts, Class activities, Educational games, Expanded Food and Nutrition Education Program, Instructional aids, Nutrition education, Recipes, School children (6-11

years).

With 7 p. guide for programmers.

Abstract: This series of 10 meetings for small groups (no more than 12 is suggested) uses games and other group activities to make learning fun for children 8 to 12, while helping to improve their diets and expand their food selection. It teaches them how to use a food guide, why they need certain nutrients, and encourages them to taste new foods, prepare and store foods, and work together and with their parents to improve their diets. For each meeting there is a leader's guide, and a fun sheet and "bag of tricks" for the children.

1154-75

MOLASSES - A NEW LOOK AT A NATURAL SWEETENER.

William Balke

Food Prod Dev 9(5): 48, 50. June 1975.

BD9000.1.P64

Flavorings, Food products, Nutrient values, Sugar, Syrups.

Abstract: Molasses, with its high food value, distinct flavor and color, is enjoying a resurgence in usage by food formulators. Presented in this article are the main uses of molasses in baking, confections, and processed foods. A discussion of the technical aspects of molasses is given including color, flavoring, and molasses as a source of salts, sugar, and nutrient. A detailed discussion of the origin of molasses is presented along with the advantages of using dried molasses.

1155-75

THE ROLE OF BREAD IN INTERNATIONAL NUTRITION.

Fred Barrett

Cereal Foods World 20 (7): 323-324, 326. July 1975.

59.8 C333

Breads, Enriched flour, Enrichment, Nutritional value, World problems.

Abstract: It is natural that bread should play a major role and be considered a logical vehicle for the nutritional improvement of the diet of man. Bread is capable of providing vitamins, minerals, calories and improved protein in a form acceptable and affordable by a population.

1156-75

BASIC 4 (GAME).

Fort Atkinson, Wis., Wasco game, various pieces, with instructions. 1974.

TX551.B3 P6W AV

Basic Four, Educational games, Food groups, Nutrition education.

Abstract: Designed for 2 to 4 players or teams, this game requires each player to correctly answer questions on the four food groups in order to advance and win. The questions deal with identification of which group certain foods belong to and the number of servings needed each day for good nutrition. Teachers may prepare additional question cards for variety and added educational value.

1157-75

THE PEANUT AND PEANUT BUTTER.

David L Beckman

Givaudan Flavor (4): 1-4. 1975.

308.8 G44

Flavor, Food production, Food products, Food technology, History, Nutritional value, Peanut butter, Peanuts.

Abstract: The history of the peanut, its uses, and its nutritive value are presented. Over half of the U.S. Peanut crop, which comes from the Georgia-Florida-Alabama-Texas-Oklahoma, and Virginia-Carolina regions, is used to manufacture peanut butter. To meet an increasing demand for concentrated peanut flavors, Givaudan Corporation, Clifton, New Jersey, has developed a series of artificial peanut flavors that give true peanut taste without requiring large amounts of peanuts.

1158-75

THE MEANING OF NUTRITION IN A CHANGING SOCIETY.

A E Bender

J Can Diet Assoc 35 (3): 137-149. 1975.

389.9 C1632

Food additives, Food processing, Nutrition, Nutrition knowledge.

Abstract: Nutrition study, a relative new science, has varied subject matter. The nutritionist is concerned with food production, storage, distribution, and processing. The effects of food additives and the biochemistry of food after it is eaten also are studied. The effects of new food products are considered.

1159-75

FACTORS INFLUENCING MOTIVATIONS IN DIETING.

Edith Miller Berman

J Nutr Educ 7 (4): 155-159. Oct/Dec 1975.

TX341.J6

Behavior change, Behavioral objectives, Diet patterns, Dietary surveys, Motivation, Psychological aspects.

Abstract: A report of a motivational survey conducted among 487 participants in Diet Workshop programs presents dieters' reasons for undertaking weight loss programs and for staying on or going off diets. It describes some nonobvious and self-defeating behavior patterns among dieters. The findings indicate that health as a motivator grows stronger as age increases, while younger dieters tend to be motivated more by external pressures and a need for approval.

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1171-75

- 1160-75**
VITAMIN A DEFICIENCY AND BLINDNESS PREVENTION; PROCEEDINGS OF TWO SEMINARS OF THE AMERICAN FOUNDATION FOR OVERSEAS BLIND AND THE NUTRITION FOUNDATION, JUNE 15, 1973 AND JANUARY 11, 1974.
 Vivian Bevil
 American Foundation for the Blind, American Foundation for Overseas Blind
 New York, American Foundation for the Blind/American Foundation for Overseas Blind 74 p. 1974.
 TR553.V5V55 P5W
 Country programs, Deficiency diseases and disorders, International programs, Vitamin A, Vitamin deficiencies.
 Abstract: This publication contains the informal papers presented at two workshops sponsored by the American Foundation for Overseas Blind. "The purpose of these symposia has been to consider examples of recent developments and needs in applied nutrition relative to blindness resulting from vitamin deficiency in order to plan for effective educational efforts and, particularly, to develop maximally useful educational materials for work bearing upon prevention of blindness resulting from vitamin A deficiency." The nature of vitamin A deficiency disease in three countries is presented along with a discussion of several preventive programs undertaken in various countries. Recommendations relating to the development of educational materials are given which could be helpful to nutrition educators of students of various abilities as well as to biochemists, physicians, and social planners.
- 1161-75**
VITAMIN E.
 J G Rieri
 Nutr Rev 33 (6): 161-167. June 1975.
 389.8 W953
 Nutrient functions, Nutrient intake, Nutrient retention, Vitamin E.
 Abstract: Information on vitamin E in relation to human nutrition is provided to clinical nutritionists. Topics given particular emphasis include the evaluation of human vitamin E status, absorption and turnover of vitamin E, enzyme function, toxicity protection, large doses, recommended dietary allowance, novel effects, and structure-function relationships related with the synthesis of various amino and substituted amino analogs.
- 1162-75**
THE BIOLOGICAL EFFECTS OF POLYUNSATURATED FATTY ACIDS.
 Dairy Counc Dig 46 (6): 31-35. Nov/Dec 1975.
 389.8 D18
 Fatty acids, Metabolic disorders, Nutrient functions, Nutrient intake, Unsaturated fats.
 Extract: The role of polyunsaturated fatty acids in health and disease prompted by their reported hypocholesteremic effect is provided to nutritional researchers. Emphasis focuses on the biological effects of these acids, particularly those exhibiting essential fatty acid activity; current reports linking excessive consumption of polyunsaturated fatty acids to certain disease states; and the possible adverse effects that processing imparts on on these fatty acids.
- 1163-75**
PROSPECTIVE MATERNAL NUTRITION STUDY IN TAIWAN: RATIONALE, STUDY DESIGN, FEASIBILITY, AND PRELIMINARY FINDINGS.
 R Quentin Blackwell
 Nutr Rep Int 7 (5): 517-532. May 1973.
 RC620.A1N8
 China, Dietary supplements, Infants (To 2 years), Maternal and child health, Nutritional surveys, Pregnancy and nutrition, Research, Weight.
 Extract: A controlled prospective double-blind study to determine possible effects of maternal dietary supplementation during pregnancy and lactation upon growth and development of selected Taiwan offspring is detailed. Each mother studied had two infants: one before and one after diet supplementation. Preliminary results indicate a small increase in birth weight and birth length in males but not females from mothers receiving protein-calorie supplementation.
- 1164-75**
VITAMIN E: KEY TO YOUTHFUL LONGEVITY.
 Raymond F Bock
 Hicksville, N.Y., Exposition Press 62 p. [1975].
 RM666.T65B6 P5W
 Clinical nutrition, Therapeutic nutrition, Therapy, Vitamin E.
 Abstract: Results of one gynecologist's use of the controversial vitamin E in treating female patients over a 25 year period are reported. Advocating the need for at least 300 to 400 mg of vitamin E daily, Dr. Bock believes it is an important ingredient in improving health, retarding the aging process, and treating disease. He states that less than one percent of his patients who regularly take adequate doses of vitamin E develop breast cancer.
- 1165-75**
BREAK THE FAST (FILMSTRIP).
 Malibu, Calif., Polished Apple 45 fr. color. 35 mm. and audiotape in cassette. [l.o., 1975].
 TR355.B74 P5W AV
 Breakfast, Food habits, Instructional materials, Nutrition education.
 Audiotape a/a, 7 min. each side.
 Extract: The importance of eating a good breakfast every day is stressed in this presentation for the primary grades. Without being given rigid rules for what foods should be eaten, the cartoon characters of this filmstrip soon learn that breakfast can include many of their favorite foods and that eating breakfast goes hand in hand with the way they look and feel.
- 1166-75**
THE ROLE OF DIETARY CARBOHYDRATES IN PLAQUE FORMATION AND ORAL DISEASE.
 Albert T Brown
 Nutr Rev 33 (12): 353-361. Dec 1975.
 389.8 W953
 Carbohydrates, Clinical nutrition, Dental caries, Mouth disorders, Periodontal disease.
 Extract: Dental health is of major concern to the entire nation's population. All dietary carbohydrates play a causative role in dental caries and periodontal disease since they collectively contribute to the accumulation of plaque microorganisms on the tooth surface, support the energy-dependent biosynthesis of toxic macromolecules which interact with oral hard and soft tissues, and are precursors of acidic fermentation products which contribute to the demineralization of enamel and cementum. Charts and tables are included.
- 1167-75**
THE DIETARY STATUS OF NEW VEGETARIANS.
 P T Brown, J G Bergan
 J Am Diet Assoc 67 (5): 455-459. Nov 1975.
 389.8 AM34
 Dietary surveys, Nutrient intake, Nutrient quality, Nutritional deficiencies, Vegetarian diets, Zen macrobiotic diet.
 Extract: Ten-day dietary records and anthropometric and selected sociologic data were obtained from fifty young adults and ten children, followers of Zen macrobiotics. Their diet was based on grains interspersed with a wide variety of vegetables, fish, cheese, and eggs. The nutrient intakes of these relatively well educated, lean adults were limited in energy, calcium, and riboflavin; those of the women were also limiting in iron. The children's diets were low in calcium and energy.
- 1168-75**
EMOTIONAL ASPECTS OF OBESITY IN CHILDREN.
 Hilde Bruch
 Pediatric Annals 4 (5): 91-99. May 1975.
 RJ1.P44 P5W
 Children, Emotions, Obesity, Psychological aspects, Therapy.
 Extract: Obesity in childhood and adolescence is not a uniform condition and may be associated with a range of emotional and personality disturbances. Recognition and treatment of these factors must be accomplished before the obese condition itself can be successfully combated. The pediatrician also must counsel parents to prevent obesity in their children through a discriminating awareness of whether a child's cry expresses nutritional need or some other discomfort.
- 1169-75**
THE ROLE OF REFINED CARBOHYDRATES ON LARGE BOWEL BEHAVIOR AND DISEASE.
 DP Burkitt
 Plant Foods for Man 1 (1): 5-9. Autumn 1973.
 QP141.A1P55
 Carbohydrates, Dietary factors, Digestion and absorption, Fiber, Food-related disorders.
 Abstract: Non-infective disease of the large bowel, including appendicitis, diverticular disease, and benign and malignant tumors, have highest prevalence in most economically developed countries and lowest in communities continuing traditional diets. These diseases relate to speed of intestinal transit and stool weight and consistency both are determined by content of unabsorbable fibre in the diet. It is postulated that deficiency of dietary fibre may be an important factor in causation.
- 1170-75**
ACCOUNTING FOR DECISION-MAKING.
 Kenneth B Burley
 Food Serv Mark 37 (11): 10, 12. Nov 1975.
 389.253B P732
 Convenience foods, Cost effectiveness, Evaluation methods, Food service management, Profit.
 Abstract: A cost/benefit test which can be applied to foodservice operations considering increasing the use of pre-prepared convenience foods. A tabular accounting format is shown as an example of how profits and losses between traditional and future-oriented presentations can be compared.
- 1171-75**
FOOD CONSUMPTION SURVEYS: A DATA SOURCE FOR CONTAMINATION-MONITORING PROGRAMMES.
 D H Buss, M H Lorstad
 Food Nutr (FAO) 1 (2): 26-28. 1975.
 QP141.A1P6 P5W
 Analytical data, Analytical methods, Dietary surveys, Food consumption, Food contaminants, Food data sources.
 Abstract: Food contamination monitoring programs exist to detect contaminants in food and to better manage natural food and agricultural resources. Recommendations are made that existing food intake data survey sheets could be beneficial to toxicologists and nutritionists if food classifications were extended and the type of food processing used was recorded.

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1172-75

THE DIABETIC DIET (IN SPANISH). rev. ed.
California Dietetic Association
Los Angeles 21 p. 1973.
TX361.D52C3 1973 P5W
Cooking techniques, Diabetes mellitus, Diabetic diets, Diet information, Diet planning, Food preparation, Home, Meal planning, Recipes, Therapeutic and special diets.
In English and Spanish.
Abstract: Developed by the California Dietetic Association, this bilingual (English and Spanish) plan is designed to help in diabetic meal planning. Seven food groups from which diet choices can be selected are listed, in addition to lists of foods to avoid and free foods. Recipes, which include food group equivalent breakdowns, are given for such items as Eggplant Salad, Pickled Chiles, Macaroni Con Chili, and Open Tacos.

1173-75

NUTRITION LABELING: CANE TEACH NUTRITION.
California School Food Service Association, Nutrition Action Committee
Sch Foodserv J 29 (7): 24-25. July/Aug 1975.
389.8 SCR6
Class activities, Classroom games, Instructional aids, Nutrition education, Nutritional labeling, School children (6-11 years).
Abstract: A lesson plan and activity sheet designed to teach fourth through sixth graders about nutrition labeling. An oral pretest is supplied along with defined behavioral objectives, list of supplies needed and sources, and instructions for class presentation. A mock grocery store is constructed in class where each student is required to shop on the basis of nutrition and price.

1174-75

INTELLECTUAL CONVICTIONS OF "HEALTH" FOOD CONSUMERS.
Gene Paul Calvert, Susan W Calvert
J Nutr Educ 7 (3): 95-98. July/Sept 1975.
TX341.J6
Cultural factors, Dietary surveys, Educational planning, Food beliefs, Food preferences, Health foods, Psychological aspects.
Abstract: The argument that mental processes play a major role in the consumption of "health" foods is challenged. A survey conducted in Southern California showed that a majority of health food users leaned toward rationally based intellectual convictions and that frequency of "health" food and supplements consumption varied according to intellectual conviction. Recommendations for a nutrition education program based on these findings are made. Bar graphs indicating survey results are included.

1175-75

A GOOD BREAKFAST (FILMSTRIP).
Canada, Dept. of National Health and Welfare, Information Services Division
Ottawa, Canada, National Film Board of Canada 44 fr. si. color. 35 mm. 1970.
TX355.662 P5W AV
Basic Four, Breakfast, Elementary grades, Nutrition education.
Abstract: Designed for use in elementary school health classes, the importance of a good breakfast to provide the energy and nutrition for the entire day is emphasized through captioned drawings. The components of a good breakfast - fruit (citrus), cereal, bread, and milk - are discussed. The child is shown that with planning everyone can enjoy a healthy, nutritious breakfast.

1176-75

WHAT IS NUTRITION? (FILMSTRIP).
Canada, Dept. of National Health and Welfare, Information Services Division
Ottawa, Canada, National Film Board of Canada 34 fr. color. 35 mm. 1953.
TX355.W48 P5W AV
Child nutrition, Elementary grades, Health care, Nutrition education.
With guide.
Abstract: Designed for use in elementary school health classes, the positive effects of good food - good nutrition - on the body, are emphasized through captioned drawings. The child's body is compared to an airplane that needs fuel and care to remain in good working order; nutritious food is the fuel to keep the body functioning properly. A manual with commentaries on individual frames is provided as an aid to the teacher/health instructor.

1177-75

NUTRITION, GROWTH AND DEVELOPMENT.
International Symposium on Nutrition, Growth and Development, Valencia, 1973
Ciobiano A Canova
Basel, Switzerland, S Karger 272 p. illus. [1970].
RJ21.I5 1973 P5W (Modern problems in paediatrics, v. 14)
Brain, Central nervous system, Child nutrition, Deficiency diseases and disorders, Growth, Malnutrition, Nutritional deficiencies, Physical development, Programmed instruction.
Abstract: This international symposium was held for the benefit of malnourished children with experts giving presentations on the interrelationship between nutrition and the growth and development of children. Among topics covered were epidemiolo-

gical information, morphological and biochemical saturation of the central nervous system, nutrition education, maternal nutrition, and prenatal development. As nutritional excesses and deficiencies are found in both developing and developed societies, this monograph should interest physicians and nutritionists throughout the world.

1178-75

WHITE PAPER ON INFANT FEEDING PRACTICES.
Center for Science in the Public Interest
Washington 17 p. 1974.
TX361.C5C4 P5W
Breast feeding, Child nutrition, Infant feeding, Infants (To 2 years), Lactation.
Abstract: Infant feeding practices in the U.S. have been shaped largely by cultural, economic, and social pressures, sometimes at the expense of considerations for the infant's health. This paper points out the advantages of and recent downplaying of breast feeding and the need for a closer look at the content of commercial baby food. A specific set of recommendations for these concerns and an extensive list of references is included.

1179-75

SOCIOLOGY AND NUTRITION.
Michel Capede
Food Nutr (FAO) 1 (2): 8-10. 1975.
QP141.A1P6 P5W
Food habits, Mass media, Nutrition, Research, Social influences, Socioeconomic influences, Sociology.
Abstract: The influence of certain types of social behavior on food consumption patterns and the subsequent need for changes in dietary habits are discussed. The author cites social situations that support his belief that malnutrition in the vulnerable group (children, adolescents, pregnant women, and nursing mothers) is the result of cultural as well as economic factors. The effects of food advertising and food substitutes on Third World countries is discussed.

1180-75

EDUCATION, NUTRITION, AND THE CHILD.
Barry J Chasen
Sch Foodserv J 29 (9): 68, 70-71, 74-75. Oct 1975.
389.8 SCR6
Child nutrition, Educational methods, Environmental factors, Nutrition education, School children (5-11 years).
Abstract: The author presents his views on the integrated nutritional education of children. He covers food, reinforcement in behavior modification, the unpleasantness of traditional learning environments, the team approach to teaching, and the interdependence of school team members. Lack of adequate communication is a cause of most school problems and the significance of the dining atmosphere in relation to nutrition are also covered. School children's nutrition needs and problems, and recommended areas of research are discussed.

1181-75

NUTRIENT NEEDS AND FOOD COSTS OF WOMEN.
Judy P Chassy
Fam Econ Rev p. 20-22. Fall 1973.
A321.9 R31
Food cost, Nutrient requirements, Recommended Dietary Allowances, Young adults (20-34 years).
Abstract: The differences in nutrient and food energy requirements between men and women are presented. Tables are included on recommended daily dietary allowances for men and women and one week's food cost by food type for men and women ages 20 to 35.

1182-75

EFFECT OF A COMBINED NUTRITION EDUCATION AND PHYSICAL FITNESS PROGRAM ON THE WEIGHT STATUS OF OBESE HIGH SCHOOL BOYS.
G Christakis
Federation Proc 25 (1): 15-19. Jan/Feb 1966.
QH301.F4 P5W
Adolescents (12-19 years), Educational programs, Growth, Malnutrition, Nutrition education, Obesity, Physical fitness, Program evaluation, Research.
Abstract: Boys who were obese on entering high school were put on an exercise regimen in addition to regular physical education hours. They also received special nutrition education classes. Over the 1-1/2 years of the experiment, although they were still growing, their body weight increase was less than that of obese boys in a control group. This study suggests that leaving a teenager to outgrow his obesity is not a good idea.

1183-75

DIET VARIETY FOR HEALTH (AUDIOTAPE).
Classroom World Productions
[New York] audiotape in cassette. 2s. 18 min. each side. [n.d.].
TX353.D53 P5W AV (Modern home economics, 7-179)
Diet improvement, Diet patterns, Food habits, Health, Meal composite analysis, Meal planning, Nutrient requirements, Nutrient sources.
Material is duplicated on both sides of cassette.
Abstract: The current quality of the average U. S. diet and the causes of faulty diets are discussed. Diet quality as a function of income level is presented as well as the importance of milk products and fruits and vegetables. Sources of vitamins A, B, and D; protein; and iron and recommended daily

- requirements of each are specified. Methods of preparing vegetables for variety and added appeal are included along with guidelines for proper meal balancing.
- 1184-75**
THE TEENAGER AND OBESITY (AUDIOTAPE).
 Classroom World Productions
 New York audiotape in cassette. w. 15 min. each side. [n.d.].
 RC628.T42 P5W AV (Modern home economics, T-177)
 Adolescents (12-19 years), Diet counselling, Diet improvement, Medical factors, Nutrient excesses, Obesity, Psychological aspects, Weight control.
 Material is duplicated on both sides of cassette.
 Abstract: Obesity, especially as related to teenagers, is discussed with emphasis on how to begin dieting. The definition and causes of obesity, along with its medical aspects are covered. Cholesterol's role in the body and the hazards of excesses are pointed out as well as the importance of calories and nutrients. The consultation of a doctor prior to any diet is stressed with recommendations to eat each meal with foods chosen from the four food groups.
- 1185-75**
THE SACCCHARINE DISEASE.
 T L Cleave
 Food Nutr Notes Rev 32 (3/4): 48-51. Mar/Apr 1975.
 389.9 A073
 Carbohydrate metabolism disorders, Carbohydrate-rich foods, Constipation, Diet improvement, Diet patterns, Food-related disorders, Gastrointestinal disorders, Saccharin, Sugar.
 Abstract: The author's concerns about the consumption of refined carbohydrates are presented. He attributes disorders such as constipation, obesity, diabetes, coronary disease, and ulcers, to the presence of refined carbohydrates in the diet. His solution is to remove them from the diet by adhering to a completely natural diet. An essential part of the natural diet, according to the author, is to avoid automatic eating, and eat only when you really want to.
- 1186-75**
PEANUT PROTEINS AS FOOD SUPPLEMENTS.
 Edith J Conkerton, Robert L Orr
 League Int Food Educ p. 1-3. Nov 1975.
 TX341.L3 P5W
 Flour, Food products, Nutrient sources, Peanuts, Plant protein, Soybeans, Supplements (Nutrient).
 Abstract: Projected shortages of food proteins precipitated studies of plant materials to supply needed proteins. The bland flavor and lack of flatulence-producing sugars in peanuts are advantages not found in soybeans. Results of a Texas A&M University study, using red- and white-skinned peanuts, indicate that peanut flours have potential uses as food supplements. The lack of aroma and flavor and the elimination of blanching makes white-skinned peanuts desirable in a food supplement.
- 1187-75**
BEVERAGE CONSUMPTION PATTERNS IN NEW YORK STATE.
 Carolyn B Cook, Doyle A Eiler, Olan D Forker
 J Am Diet Assoc 67 (3): 222-227. Sept 1975.
 389.8 AM34
 Beverages, Food consumption, New York (State), Per capita consumption.
 Extract: Beverage consumption rates for consumers between 12 and 65 years of age in three New York cities were estimated, using a 24-hour recall procedure with each of the 8,492 respondents. Data on mean per capita consumption and market penetration were computed for seven beverage categories and are summarized according to age, sex, race, and market classifications. Data is also presented concerning consumption at home, during both meal and non-meal periods.
- 1188-75**
THE CONTRIBUTION MADE BY SCHOOL MILK TO THE NUTRITION OF PRIMARY SCHOOLCHILDREN.
 Judith Cook
 Br J Nutr 34 (1): 91-93. 1975.
 389.8 B773
 Elementary schools, Great Britain, Milk, Milk programs.
 Abstract: In a survey (weight-diet record, socio-economic questionnaire, medical exam) the contribution of school milk to the nutrition of 396 school children (8-11 yr.) was assessed. Compared to those not drinking school milk, this group had a higher daily intake of milk, a higher intake of animal protein, calcium, thiamin, and riboflavin. Increased nutritional intake was not related to differences in height, weight, or circumference, skinfold thickness or obesity.
- 1189-75**
NATURAL TOXICANTS IN FOODS.
 Julius W Coon
 J Am Diet Assoc 67 (3): 213-218. Sept 1975.
 389.8 AM34
 Dietary factors, Food analysis, Food chemistry, Food consumption, Food science, Toxicants, Toxicity, Toxins.
 Extract: Naturally occurring substances in food, such as goitrogens and estrogens, are toxicants. However, there is a difference of degree between toxicity and hazard. The hazard to man in normal good health from naturally occurring toxicants in food is usually slight, because of the small concentrations, and antagonistic interactions between toxicants which provide safety. Food-induced disorders ordinarily be ascribed to careless food handling, unbalanced or fad diets, or overeating.
- 1190-75**
BEHAVIOR THERAPY FOR THE OBESE (AUDIOTAPE).
 James J Coulthurst
 American Dietetic Association
 Chicago audiotape in cassette. 2 s. 50 min. Nov 1974.
 RC628.C6 P5W AV
 Behavior change, Behavior modification, Food habits, Obesity, Psychological aspects, Weight reduction.
 Includes study guide.
 Abstract: Behavior therapy for obesity consists of developing a systematic set of environmental conditions which will aid the obese individual in regaining control over his daily eating habits. This discussion is a step by step procedure in applying behavior principles in treatment of obesity. Practical methods that a psychologist would use when actually conducting a program of therapy for the obese are mentioned.
- 1191-75**
TASMANIAN SCHOOL CANTEN SURVEY.
 J P Coy
 Food Nutr Notes Rev 32 (7/8): 119-126. July/Aug 1975.
 389.9 A073
 Australia, Cafeterias, Child nutrition, Nutritional adequacy, School food service, Student participation, Surveys.
 Abstract: The results of a study requested by the Tasmanian Teachers Federation Council on the types of foods being sold in school canteens and if such meals could be improved, are reported. Only five of the 69 canteens surveyed sold suitable food and drink. Study recommendations included selling more milk, selling "suitable foods only" at recess to decrease tooth decay, and appoint a committee to develop canteen policies.
- 1192-75**
AN OBESITY INDEX FOR SIX-MONTH-OLD CHILDREN.
 Patricia B Crawford, Carl A Keller, Mary C Hampton
 Amer J Clin Nutr 27 (7): 706-711. July 1974.
 389.8 J824
 Infants (To 2 years), Nutrient excesses, Obesity, Physical measurements, Weight gain.
 Abstract: Anthropometric obesity indices were evaluated on the basis of discriminant analysis using select groups of extremely lean and obese infants. Using multiple regression techniques with 22 variables, it was found that three-variable linear equations including weight gain since birth, waist circumference, and suprailiac skin fold gave the most discriminating measure of obesity. The best single indicator was found to be weight gain from birth to six months followed by the sum of the skin folds. Even a simple biceps circumference or triceps skin fold were found to be superior to the more traditional height/weight ratios more frequently used to identify obesity in children measurements were made on 448 babies and these scores enable comparisons of various subgroups classified according to other variables for analytic purposes. Nutritionists and related professionals involved in the nutritional care of children and in the study of obesity will find this report of interest.
- 1193-75**
CREATIVE NUTRITION EDUCATION.
 Type A Topics [2] p. Nov 1975.
 TX341.T9 P5W
 Curriculum planning, Educational planning, High school curriculum, Nutrition education.
 Abstract: Ideas for projects to involve nutrition education in all areas of school curriculum are presented. Included are suggestions for nutrition involvement in language, science, math and business education, music, physical education, foreign languages, art, industrial arts, home economics, and the student council.
- 1194-75**
NUTRITION FOR FOODSERVICE WORKERS.
 Paul E Cropper
 [Chicago, Institutions/Volume Feeding Management] [12] p. [1974].
 TX364.C76 P5W
 Food service workers, Foods, Nutrient functions, Nutrition education.
 Abstract: A nutrition information foundation for the foodservice industry is introduced. The six basic elements of nutrition: carbohydrates, proteins, fats, minerals, vitamins, and water, are discussed in terms of function, need, sources, and preservation. Functions of foods are detailed along with the calorie and its use as a measure of metabolism. A table of selected foods and their calorie equivalents is included.
- 1195-75**
EFFECT OF FAMILY LIFE-CYCLE STAGE ON CONCERNS ABOUT FOOD SELECTION.
 Barbara Cross, Robert O Herrman, Rex S Warland
 J Am Diet Assoc 67 (2): 131-134. Aug 1975.
 389.8 AM34
 Consumer economics, Dietary surveys, Families, Food habits, Food selection, Life cycle, Philadelphia.
 Abstract: Differences in food selection practices between stages in the family life cycle were investigated. The practices reflected concern with health, economy, and convenience. Information was obtained in the telephone interviews with

BIBLIOGRAPHY

1196-75

1,000 female respondents in the Philadelphia area; the respondents were classified into seven family life-cycle categories. Use of four of the five food selection practices considered differed significantly among life-cycle stages. A table presents percentages of respondents in various life-cycle stages versus practices.

1196-75

CURRENT CONCEPTS OF OBESITY.

Dairy Comm Dig 46 (4): 19-24. July/Aug 1975.
389.8 D18

Obesity, Therapeutic and special diets, Weight control.
Abstract: Excessive weight gain during early infancy has been associated with obesity in later childhood and adulthood. The concept that obesity is related to the number and size of adipose cells is discussed. Treatment for obesity includes jejunoileal bypass surgery; use of hormones, drugs and other aids; as well as dietary and exercise regimens. Methods of behavior modification have been regarded as effective means of treating obesity.

1197-75

THE TRIMS' CONQUEST OF CUSTARD THE COWARDLY DRAGON.

Elizabeth Dadour
Food Nutr Notes Rev 32 (5/6): 95-98. May/June 1975.
389.9 A073

Child nutrition, Children, Childrens stories, Dramatic play, Meal planning, Nutrition education.
Abstract: Presented is a fantasy about a healthy family, an evil dragon, and their respective eating habits. The story is designed to communicate to kindergarten age children the importance of eating balanced meals consisting of selections from each of the five food groups. The evils of eating the wrong foods are demonstrated by the continuing decline in dragon's health due to his unbalanced diet.

1198-75

A PRIMER ON VITAMINS.

G Edward Damon
Macaroni J 57 (1): 24, 26. Aug 1975.
298.8 W46

Nutrient functions, Nutrient values, Nutritional deficiencies, Vitamins.
Abstract: The definition of vitamins, their purpose, their similarities and differences, the need for supplemental vitamins, and vitamin misconceptions are all briefly discussed. The characteristics, nutritional role, sources, and deficiency-causing diseases for the following vitamins are noted: A, B1, B2, B6, B12, C, D, E, niacin, pantothenic acid, folic acid, and biotin.

1199-75

NIACIN.

William J Darby, Kristen W McNut, E Weige Todhunter
Nutr Rev 33 (10): 289-297. Oct 1975.
389.8 W953

Clinical nutrition, Niacin, Nutrient functions, Nutrient intake, Orthomolecular medicine.
Abstract: A detailed and technical description of niacin in relation to human nutrition is provided to clinical nutritionists. Topics emphasized in association with niacin include nomenclature, pellagra, tryptophan as a niacin precursor, bound forms of niacin, leucine effects, recommended dietary allowances, Hartnup's disease, pharmacologic effects, megavitamin therapy, and biochemical assessment of nutriture. Chemical formations and tables are included.

1200-75

OBESITY AND THE QUESTION OF CHOLESTEROL REDUCTION IN INFANCY AND CHILDHOOD.

Murray Davidson
Pediatric Annals 4 (5): 101-111. May 1975.
RJ1.P44 F6N

Children, Cholesterol, Cholesterol-low diets, Dietary factors, Infants (To 2 years), Obesity.
Extract: Certain recommendations for identification and dietary control of the small group of people genetically predisposed to hypercholesterolemia from early childhood are made (reduction of cholesterol ingestion to 300 mg per day; fat calories less than 35 percent of diet and equally divided among saturated, monounsaturated, and polyunsaturated sources), even in the face of great gaps in knowledge. Children, especially infants should undergo as few faddish dietary manipulations as possible until more clear-cut information is available.

1201-75

HUMAN NUTRITION AND DIETETICS. 6th ed.

Stanley Davidson
New York, Churchill Livingstone 756 p. illus. 1975.
RA784.D3 1975.F6N

Deficiency diseases and disorders, Dietetics, Nutrition, Public health, Special groups, diets, Therapeutic and special diets, Therapeutic nutrition.
Extract: The business of feeding people resting on a sound scientific basis and the study of human nutrition deserving recognition as a proper academic discipline are provided to any interested reader with a background of general scientific education. Topics included are the physiology of nutrition, man's most commonly eaten foods, faulty nutrition diseases, defective diets, nutrition related to public health, and special circumstances diets. Bibliography and tables are included.

1202-75

FOOD FOR LIFE.

Fred E Deatherage
New York, Plenum Press 422 p. illus. [1975].
TX353.D38 F6N

Biology, Food standards and legislation, Food supply, Foods, Nutrition, Nutrition knowledge, Physiology.
Extract: An introductory collection of some of the basic concepts of physical, biological, and social sciences relevant to the problem of providing people with food is addressed to the university student and the general reader. Discussions are geared to spark further interest in food science and the nature of food problems confronting both the people of highly developed countries and those of the less developed areas.

1203-75

SUGAR IN THE DIET OF MAN; A SUMMARY.

Ronald W Deutsch
World Rev Nutr Diet 22: 237-326. 1975.
389.1 W892

Carbohydrate-rich foods, Cholesterol, Coronary heart disease, Dental caries, Diabetes mellitus, Food-related disorders, Health, Hypoglycemia, Sugar.
Abstract: Sugar as a food, a factor in coronary heart disease, a cause of obesity, a cause of diabetes, a cause of dental decay, and as related to hypoglycemia, is addressed. This study sponsored by the Sugar Association, Inc., dispels many popular notions about sugar as a health hazard. It is concluded that, in moderation, sugar is an important nutrient and food in the United States.

1204-75

DIET IN HEALTH AND DISEASE: RATIONALE AND PRACTICE.

Ruth Strathearn Dickie
Springfield, Ill., Charles C. Thomas 282 p. [1974].
RM216.D5 F6N

Diet planning, Dietary information, Dietetics, Health, Hospital food service, Illness, Nutrition, Therapeutic and special diets.
Abstract: Understanding the rationale as well as the methods of food selection for both general diets and special diets for therapy is emphasized in this book aimed at dietitians. Topics discussed are guidelines for good nutrition, general diets, modifications in consistency of foods, modification in calories, modification in constituents and diets used in diagnostic procedures. Appendices include a section on keeping current with nutritional literature as well as tables of nutrients and of diets.

1205-75

SHAPING UP.

Didactron
Ann Arbor, Mich. 67 p. 1969.
RC628.S48 F6N

Diets, Nutrient excesses, Obesity, Psychological aspects, Weight control, Weight reduction.
Extract: A guide on health improvement through weight control is provided to the general public. Practical advice suggested to weight-prone individuals concerning themselves and their eating habits include discussions on who is fat; what fat is; how good is it to be fat; food-calories; exchange lists; exercise; weight loss, control, and pills and promoters. Tables and illustrations are included.

1206-75

DIET FOR SPORTSPEOPLE.

Forecast Home Econ 21 (2): [P 66]-P67. Oct 1975.
321.8 W752

Athletes, Diets for athletes.
Abstract: Choosing foods that provide a good nutrient balance is essential for peak athletic skill. This article considers food requirements of athletes both for training and for the pre-game meal.

1207-75

DIETARY LEVELS OF HOUSEHOLDS IN THE UNITED STATES, SEASONS AND YEAR 1965-66.

Washington, GPO 191 p. Mar 1974.
TX357.D5 F6N

Dietary surveys, Household surveys, National surveys, Regional surveys, Surveys.
Abstract: This report on the nutritive value of household diets presents averages for households in four urbanization groupings and twelve income levels for the year 1965-66. Data on the seasonal variations in food consumption and the nutrient supplies related to money value of food are examined. Diets were judged good, fair, or poor depending on their ability to meet the 1963 RDAs for calories and seven nutrients. Data were collected by personal interview. This report is designed to be used by federal agencies and organizations, research and development laboratories, food industries and nutrition educators to develop guidelines, programs and the marketing of food closer to the needs of the consumer.

1208-75

THE FOOD PLATFORM (MOTION PICTURE).

Directions Unlimited Film Corp.
Santa Monica, Pyramid Films 20 min. sd. color. 16 mm. 1973.
TX355.F68 F6N AV

Dietary standards, Nutrient requirements, Nutrition concepts, Nutrition education, Nutritional adequacy.
Extract: Information on the basics of proper diet and sensible

- eating is provided to students of all ages. Brain Cells and Taste buds form a two-party system at the beginning of the Internal Consumption Convention and body cells meet within the body to select diet candidates. Students are urged to draw up their own nutrition platform.
- 1209-75**
DON'T BE A BREAKFAST SKIPPER (FILMSTRIP).
Toronto, Kelloq Salada Canada Ltd. 40 fr. color. 35 mm.
[n.d.].
TX155.D6 P5W AV
Breakfast, Child nutrition, Instructional materials, School children (6-11 years).
Abstract: This presentation is designed to acquaint grade school children with the importance of eating a well balanced breakfast. The narration guide can be used by a teacher or student and contains information for the teacher regarding the role vitamins, minerals, protein and calories play in nutrition. The nutrition scorecard can be used to encourage students to eat proper breakfasts by indicating some good breakfast foods and serving sizes, and by keeping a daily record of students' breakfasts.
- 1210-75**
DR. FEINGOLD'S DIET REVOLUTION.
Nation's Schools 2 (3): 24-25. Mar 1975.
LB2804.W3 P5W
Additives and adulterants, Behavior modification, Child development, Child nutrition, Food additives, Food adulterants, Hyperactivity, Therapeutic and special diets, Therapeutic diets.
Abstract: A diet designed for hyperactive disorders appears to be highly effective in the treatment of hyperactive school children. This special diet which eliminates certain fruits and vegetables and foods containing artificial flavorings or colorings, say some day be used in schools across the country. Dr. Feingold believes that further research on natural and synthetic food additives may turn up a wide range of clues to human behavior, possibly even links to criminality.
- 1211-75**
SYMPOSIUM ON NUTRITION.
Samuel ed Dreizen
Geriatrics 29 (5): 55-178. May 1974.
RC952.A1G4
Aging, Counseling, Elderly (65 + years), Geriatrics, Gerontology.
Abstract: Ten articles review nutritional needs and problems in aging; common nutrition-related diseases and their dietary management in later years; and approaches to nutrition counseling for older persons. Those working with the aged should be aware of this resource.
- 1212-75**
FOOD BEHAVIOR AND RELATED FACTORS OF PUERTO RICAN-AMERICAN TEENAGERS.
Roberta Duvff, Diva Santur, Helen Y Nelson
J Nutr Educ 7 (3): 99-103. July/Sep 1975.
TX1341.J6
Adolescents (12-19 years), Chicago, Dietary surveys, Females, Food habits, Nutrition knowledge, Nutritional surveys, Puerto Ricans, Socioeconomic influences.
Abstract: The dietary habits of 75 Puerto Rican-American teenage girls were studied to evaluate diet quality and diversity and to study diet within sociocultural patterns. Results indicated that ethnic food patterns greatly influence diet choices. Vitamin C intake was high; vitamin A intake was low, reflecting the low consumption of vegetables in the Puerto Rican diet. Patterns typical of the U.S. Teenage consumption of snack foods also emerged.
- 1213-75**
GROWING UP THIN.
Alvin W Eden, Joan Battner Heilman
New York, McKay 223 p. [1975].
RJ206.E33 P5W
Child nutrition, Growth, Physical development, Physical measurements, Weight control, Weight gain.
Abstract: Information on "fatproofing" children is provided to parents and professionals. The program, specifically oriented for each stage of a child's growth from birth to adolescence, emphasizes not only proper nutrition and eating habits, but exercise, including sports that can be enjoyed throughout a person's life. Tables are included.
- 1214-75**
TEENAGE DIET, NUTRITION AND EXERCISE (FILMSTRIPS/AUDIOCASSETTES).
Educational Direction Inc.
New York & filmstrips, 376 fr., color, 35 mm. 1974.
TX1361.V674 P5W AV
Adolescents (12-19 years), Exercise, Nutrition education, Nutrition knowledge, Obesity, Psychological aspects, Weight control, Weight reduction.
With 6 audiocassettes, teacher's audio guide, projected student's guide.
Abstract: This program (in six sections) deals with teenagers' problems related to nutrition, particularly overweight. The sections are entitled: How it looks; Losing it; Putting it where it looks good; Getting what isn't there now; An image you like; Maintaining yourself. The importance of exercise as an adjunct to good nutrition is stressed.
- 1215-75**
EFFECTS OF TRACE MINERALS ON BIOLOGICAL MECHANISMS.
Food Prod Dev 9 (3): 30. Apr 1975.
HD9000.L1P64
Deficiency diseases and disorders, Manganese, Nutrient functions, Trace elements, Zinc.
Abstract: Some manifestations of zinc and manganese deficiency are discussed along with an observation of the overall lack of knowledge of trace elements. For zinc deficiency, areas covered include growth and development, teratogenicity, wound healing, taste and smell, hepatic disease, and leukocyte endogenous mediator. Manganese's specific role in biochemical mechanisms is undetermined but some effects and excesses are noted.
- 1216-75**
ENDEMIC GOITER AND ANTITHYROID AGENTS.
Nutr Rev 33 (6): 171-172. June 1975.
389.8 N953
Clinical nutrition, Endocrine disorders, Goiter, endemic, Iodine, Thyroid gland.
Abstract: Many of the world's goitrous zones today are in the developing nations where bacterial pollution of drinking water and food is common. Although endemic goiter undoubtedly responds to iodination programs, there is now considerable evidence that antithyroid factors play an important role.
- 1217-75**
THE ENDOCRINOLOGY OF ADULT PROTEIN-CALORIE MALNUTRITION.
Nutr Rev 33 (10): 299-302. Oct 1975.
389.8 N953
Amino acids, Clinical nutrition, Endocrine disorders, Hormones, Protein-calorie malnutrition, Thyroid gland.
Abstract: Similarities in metabolic and endocrine changes between children and adults with protein-calorie malnutrition are presented to clinical nutritionists. Thyroid and adrenocortical changes are now studied in detail and greater complications are indicated than previously have been appreciated.
- 1218-75**
ENERGY AND PROTEIN REQUIREMENTS - RECOMMENDATIONS BY A JOINT FAO/WHO INFORMAL GATHERING OF EXPERTS.
Faq Bull 5 (3): 30-41. Sept 1975.
QD431.A1P7 P5W
Energy requirements (FAO), FAO/WHO, Nutrient requirements, Protein requirements (FAO), Standards.
Abstract: Recommendations by FAO, WHO, and PAG on energy and protein human intake requirements are provided to nutritionists. Discussions include the proper applicability of such standards for food planning and for assessment of nutritional status of population groups, the validity of protein allowances to populations having high prevalences of infectious diseases, the classification of activity levels of populations in different regions, and the reference body weights.
- 1219-75**
ENERGY AND PROTEIN REQUIREMENTS: RECOMMENDATIONS BY A JOINT FAO/WHO INFORMAL GATHERING OF EXPERTS.
Food Nutr (FAO) 1 (2): 11-19. 1975.
QP141.A1P6 P5W
Dietary standards, Energy requirements (FAO), FAO/WHO, Nutrient requirements, Protein requirements (FAO).
Abstract: The recommendations of a joint FAO/WHO gathering on energy and protein requirements are presented. The need to establish reliable standards in order to estimate the nutritional requirements of populations and the food needs of nations is discussed. The committee report is divided into five sections: application of energy requirements, application of protein requirements, influence of infections, protein-energy ratio, and research needs.
- 1220-75**
EATING QUALITY AND THIAMIN RETENTION OF TURKEY BREAST MUSCLE ROASTED AND "SLOW-COOKED" FROM FROZEN AND THAWED STATES.
Pamela P Engler, Jane A Bowers
Hose Econ Res J 4 (1): 27-31. Sept 1975.
TX1.H6
Cooking equipment (Small), Experiments, Food analysis, Food quality, Food texture, Nutrient retention, Roasting, Thiamin, Turkey.
Abstract: Turkey breasts "slow cooked" or roasted conventionally from frozen or thawed states were evaluated for eating quality by a sensory panel and for thiamin content. Slow cooked breasts had lower total cooking losses, retained less thiamin, and were more tender than those roasted conventionally. Texture and juiciness were not affected by the treatments.
- 1221-75**
EVERY BODY NEEDS.
Instit/vol Feeding 76 (5): 60-61, 73, 75, 77, 79. Mar 1, 1975.
TX1.I55
Basic nutrition facts, Food service management, Menu planning, Nutrition.
Abstract: Variety is not only necessary to attract and keep customers, but it is essential to sound nutrition. To aid foodservice personnel to understand nutrition, and provide the needed variety in their menus, a list of which foods contain carbohydrates, fats, protein, water, vitamins and minerals (further broken down into specific types), and the uses to which they are put in the body, is included.

BIBLIOGRAPHY

1222-75

1222-75

FEEDING AN INFANT (FILMSTRIP).

Atlanta, Ga., National Health Films 74 fr. color. 35 mm. and tape in cassette. 1974.

TX361.C574 P5W AV

Breast feeding, Infant diets, Infant feeding, Infants (To 2 years), Nutrition, Weaning.

With guide. Tape in cassette, 15 min. each side.

Abstract: Presented in an overview of infant feeding during the first two years. Discussed are breast feeding and formula feeding and the advantages of each. The methods of introduction of new foods into the baby's diet and nutrition values of various foods are also shown. The preparation of milk, cereal, fruit, vegetables, meat, and eggs are covered along with the recommended quantities of each. Methods of successfully introducing solid foods to the baby are presented.

1223-75

FEEDING AN INFANT (SLIDES).

Atlanta, Ga., National Health Films 74 col. slides. 2 x 2 in. and tape in cassette. c1974.

TX361.C574b P5W AV

Breast feeding, Infant diets, Infant feeding, Infants (To 2 years), Nutrition, Weaning.

With guide. Tapes in cassette w/a, 15 min. each side.

Abstract: An overview of infant feeding during the first two years is presented. Breast feeding and formula feeding and the advantages of each are covered. Also shown are the methods of introducing new foods into the baby's diet and the nutrition values of various foods. The preparation of milk, cereal, fruit, vegetables, meat, and eggs is covered along with the recommended quantities of each. Methods of successfully introducing solid foods to the baby are presented.

1224-75

MATERNAL NUTRITION IN LACTATION.

L J Jr Piler

Clinics Perinatol 2 (2): 353-360. Sept 1975.

RG1.C56 P5W

Diets for special conditions, Diets in lactation, Lactation, Maternal and child health, Nutrition, Special groups, diets. Extract: Four questions can be raised when considering maternal nutrition and lactation: (1) How does the maternal diet influence the quality and quantity of human milk? (2) What is the optimal diet for the nursing mother? (3) What nutritional supplements, if any, should be prescribed for the nursing mother or her infant? and (4) What foods or drugs should be avoided during lactation? Answers to these questions indicate a need still exists for better understanding of human lactation.

1225-75

SOME METHODS TO IMPROVE NUTRITION IN THE DEVELOPING COUNTRIES.

Paul-Andre Pinot

Impact Sci On Soc 24 (2): 121-129. Apr/June 1974.

241.5 I87

Developing nations, Food economics and consumption, Malnutrition, Nutrition, Socioeconomic influences, World problems.

Extract: Some of the causes of malnutrition are man-inspired, whether because of cultural or social inclinations or out of ignorance. This often results in food adequate in quantity but not in quality. Other reasons are economic, ecological, demographic, or concern public health. Some solutions proposed include intelligent use of the scientific processes underlying the production of natural food stuffs, better education and technology with the aid of international bodies, and self-help at the community level.

1226-75

FOOD - WHAT FOR? (VIDEOCASSETTE).

Ithaca, N. Y., Cornell University 7 min. sd. b 6 w. 3/4 in. [n.d.].

RC628.P6 P5W AV

Child nutrition, Exercise, Nutrition, Obesity, Weight reduction.

Abstract: A Schenectady school program for weight control was established for a sixth grade boys. It was a cooperative venture involving the school, parents, a physician, the YMCA, and other community services. The boys' program included weekly swimming sessions, conferences, and activity sessions. For example, the boys made low calorie milkshakes, combining skim milk and unsweetened strawberries in an electric blender. Changing eating habits is difficult, and parental cooperation is essential.

1227-75

FOOD FOR THOUGHT (FILMSTRIP).

Shawnee Mission, Kan., Marshfilm 63 fr. color. 35 mm. and audiotape in cassette. [n.d.].

TX355.P67 P5W AV

Basic four, Basic nutrition facts, Child nutrition, Food groups, Nutrient intake, Nutrition education.

With teaching guide. audiotape in cassette w/a, 15 min. Each side.

Abstract: Directed toward primary/intermediate grade levels, the thrust of the presentation is that students can determine, to a great extent, how their life and body develop by making intelligent diet choices. The reasons for eating foods from the four food groups - milk; meat, nuts, and beans; fruit and vegetables; and bread and cereals - are explained. A diet balanced between nutrients and calories is encouraged.

1228-75

COPPER AND CORONARIES: THE HIDDEN RISK FACTOR.

Julie Forbush

CNI Weekly Rep 5 (50): 4-5. Dec 18, 1975.

TX341.C6 P5W

Copper, Coronary heart disease, Food-related disorders, Mineral metabolism disorders, Nutrient density, Research, Trace elements.

Extract: Studies by Dr. Leslie M. Klevay, a scientist at USD-A's Human Nutrition Laboratory, point toward a single cause for coronary heart disease. These studies suggest that heart disease results from an imbalance in the body of two essential trace minerals - too much zinc and too little copper. Studies are demonstrating seven factors, including hypertension, lack of exercise and cholesterol levels, which are normally linked to heart disease, have a zinc-copper imbalance.

1229-75

FORMULA MAKERS EXPLOIT THIRD WORLD WEAKNESSES.

CNI Weekly Rep 5 (29): 4-5. July 1975.

TX341.C6 P5W

Africa, Infant feeding, Infants (To 2 years), Viral infections.

Based on "Formula for malnutrition," published by "The Corporate Examiner." Article originally appeared in the Spokeswoman (a newsletter).

Abstract: Infant formula manufacturers in the United States are partially responsible for the recent rise in marasmus and diarrheal diseases in infants in underdeveloped countries, charges this article. According to this source, Bristol Myers, Abbott Labs, and other U. S. formula producers are engaged in highly unethical practices aimed at convincing mothers in underdeveloped countries to use artificial formulas, which is economically and hygienically unfeasible, instead of breast feeding their children.

1230-75

HUMAN MILK AND LACTATION.

Margaret Fowler

Food Nutr Notes Rev 32 (5/6): 85-94. May/June 1975.

389.9 A073

Breast feeding, Child nutrition, Infant feeding, Lactation.

Abstract: The quality of human milk and infant's nutrition requirements are discussed. A detailed description of the human lactation process including infant reflexes, maternal reflexes, and environmental contributions is presented. Also discussed are: human milk as protection to the infant, protein levels in milk versus lactation duration, and the iron-binding protein in human milk including a detailed description of the Bifidus factor. Pollutants and pharmacological drugs as a hazard to the breast-feeding infant are also presented.

1231-75

THE ESSENTIAL TRACE ELEMENTS.

M H Spivey Fox

FDA Papers 5 (4): 8-10. May 1971.

HD9000.9.U5A1

Food additives, Minimum Daily Requirements, Nutrients, Trace elements.

Extract: Among the elements and minerals that are required for optimal health of human beings, there is a group known as the "trace" elements, these include chromium, selenium, fluoride, molybdenum, copper, zinc, iron, iodine, and manganese. There is some evidence that tin, nickel, vanadium may soon be included in this list.

1232-75

COPING WITH FOOD ALLERGY.

Claude A Frazier

New York, Quadrangle 334 p. 1974.

RC596.P7 P5W

Alcoholic beverages, Allergies, Allergy diets, Eggs, Food additives, Food-related disorders, Menu planning, Milk.

Extract: It is the purpose of this book to make food allergy comprehensible and to demonstrate how, with a bit of effort, to avoid the unpleasant consequences of being allergic to food. Thus, the author tries to explain what food allergy is, how it works, what foods commonly cause what symptoms and the range of symptoms the allergic may suffer. The author attempts to explain how all this may be avoided for young and old alike. And because this book is meant to be helpful, not only for the person who is allergic but also for the person responsible for someone who is allergic, the author includes recipes for allergy-free menus in chapter thirteen.

1233-75

THE VITAMIN CONSPIRACY.

John J Fried

New York, Saturday Review Press 212 p. [1975].

RN259.P74 P5W

Deficiency diseases and disorders, Therapeutic nutrition, Therapy, Vitamin deficiencies, Vitamins.

Abstract: Persons who are investigating vitamins are explored as well as those who are using them to treat patients. Topics covered include the necessity of the daily vitamin, vitamin E and heart attacks, vitamin C versus the common cold, evergreen's vitamin, nicotinic acid, and schizophrenia. Supported by those with vested interests, new theories for vitamin uses are quickly becoming experiments with the gullible public acting as the guinea pig, concludes the author.

1234-75

NUTRITIONAL REVIEW.

Berta Friend, Ruth Marston
Nat'l Food Situation p. 26-32. Nov 1975.
1.941 S2P73

Food consumption, Food intake, Food supply, Nutrient intake, Nutrition, Statistical data.
Extract: A 1 percent drop in food consumption resulted in lower levels for many nutrients. The lower use of fats, oils, pork, and sugar lead to a 1 to 4 percent decline for nutrient fat, food energy, carbohydrate, thiamin, vitamin B12, and phosphorus. A 3 percent gain for ascorbic acid resulted because of the greater use of processed citrus products. Animal sources now account for two-thirds of the total supply of protein.

1235-75

NUTRITIONAL REVIEW.

Berta Friend, Ruth Marston
Nat'l Food Situation p. 26-32. Nov 1974.
1.941 S2P73

Fiber, Food consumption, Nutrient intake, Nutrients, Nutritional status, Sugar.
Extract: All nutrient levels are 1 or 2 percent higher for 1974 than for 1973 except those for calcium and riboflavin, which remain unchanged. The higher levels reflect the substantial recovery from 1973's reduced red meat consumption combined with increased use of poultry, fruit, potatoes, flour, cereal products, and sweeteners.

1236-75

HYDROXYPROLINE INDEX: AN INDICATOR OF NUTRITIONAL STATUS; STUDY OF MISSISSIPPI CHILDREN.

Mary F Futrell, Frances Windham, Lois T Kilgore
J Am Diet Assoc 67 (2): 125-128. Aug 1975.
389.8 AM34

Dietary surveys, Hydroxyproline index, Mississippi, Negroes, Preschool children (2-5 years).
Abstract: The hydroxyproline index was used to evaluate nutritional status of four-to-five year old black children in two Mississippi counties. Positive partial regression coefficients were highly significant for weight in both counties and significant for height in one. Eighty percent of the children had high serum gamma globulin levels suggesting infection, which has been shown to cause a high degree of variability in hydroxyproline excretion.

1237-75

GEORGE GORGE AND NICKY PERSWICKY (FILMSTRIP).

Malibu, Calif., Polished Apple 60 fr. color. 35 mm. and audiotape in cassette. (i.e. 1975).
TX355.G42 P5N AV

Basic Four, Food habits, Instructional materials, Nutrition education, School children (6-11 years).
Audiotape a/a, 12 min. each side.
Extract: The tale of two children whose eating habits were very bad is presented for primary grades. They receive a visit from Dr. Balanced Diet who shows them how they can be healthier and happier by eating the well-balanced way. This filmstrip builds upon an awareness of the basic four food groups and goes on to emphasize the nutritional significance of balancing meals with foods from each group.

1238-75

THE GLORY OF MILK.

Givaudan Flavor (3): 5-6, 8. 1975.
308.8 G44

History, Marketing, Milk, Nutrient values.
Abstract: The nutrients of milk are discussed followed by the history of milk from early times to the present. Filled milk and substitutes for milk are described. Figures for milk sales and statistics are given.

1239-75

BIOCHEMICAL ASSESSMENT OF THE THIAMINE STATUS IN PATIENTS WITH NEUROSIS.

Iancu Gontzea, Viorica Gorcea, Felicia Popescu
Nutr Rep Int 12 (3): 149-153. Sept 1975.
RC620.A1N8

Biochemistry, Clinical diagnosis, Clinical nutrition, Nutrient density, Nutrient density ratio, Nutrient intake, Thiamin, Vitamins.
Extract: The thiamine status of 65 patients found to have neurosis were studied soon after their admission to the hospital. In comparison with a control group of 49 healthy individuals, the test group showed a 50 percent decrease in thiamine excretion, with a 22 percent reduction (p less than 0.001) in erythrocyte transketolase activity and 31-38 percent increase in blood pyruvate and pyruvate excretion.

1240-75

GOOD FOOD WINS THE GAME. (FILMSTRIP).

Rome, Food and Agriculture Organization of the United Nations 2 fr. color. 35 mm. 1970.
TX361.C5G62 P5N AV

Basic Four, Child nutrition, Chile, Diet patterns, Food groups, Food selection.
Includes guide.
Abstract: An instructional guide in basic nutrition for elementary school age children. Shown are two 8 year old boys in Chile who have developed differently because of their different diets and activities. The advantages of eating well rounded meals from the four food groups and engaging in exercises are illustrated in terms of improved physical strength, better eyesight, and greater resistance to sickness. The guide contains narrative material for each frame.

1241-75

SUMMARY OF THE CONFERENCE ON LACTOSE AND MILK INTOLERANCE.

Irving I Gottesman, Leonard L Heston
Washington, Dept. of Health, Education and Welfare 49 p. 1973.
RM666.L2S9 P5N

Carbohydrate metabolism disorders, Lactase, Lactose intolerance, Milk, Milk intolerance.
Abstract: The conference summarized in this communication was convened to exchange information and ideas on lactose and milk intolerance among those of several varying disciplines. Papers presented are Lactose malabsorption: methodology and clinical aspects; Milk intolerance: clinical, developmental and epidemiological aspects; The cultural geography of dairying; The distribution of lactose intolerance in man; The evolution of lactose tolerance; and Milk intolerance: field studies and practical considerations. A discussion section is included at the end of most of these papers. There is also a selected bibliography and an appendix which lists a sample of some foods containing lactose. Nutritionists and related professionals, from anthropologists to biochemists to educators interested in this subject and the above topics will find this publication informative.

1242-75

KEY NUTRIENTS AND HEALTH: VITAMIN C.

Marcia Griffiths, Jane Voichick
Wisconsin, University, Cooperative Extension Program
[Madison, Wis.] 17 l. illus. [1975].
TX553.V5G73 P5N

Ascorbic acid, Health, Instructional materials, Nutrients, Nutrition education, School children (6-11 years).
Abstract: One of the series on nutrients and health designed for elementary school children, this instructional aid deals with vitamin C. The flip chart design provides reading cues for the teacher and colorful illustrations for the audience. Covered are the functions of vitamin C, vitamin C deficiency diseases, amounts of vitamin C in foods, storing foods containing vitamin C, and cooking vitamin C foods.

1243-75

KEY NUTRIENTS AND HEALTH: VITAMIN A.

Marcia Griffiths, Jane Voichick
Wisconsin, University, Cooperative Extension Program
[Madison, Wis.] 19 l. illus. 1975.
TX553.V5G72 P5N

Basic nutrition facts, Health, Instructional materials, Nutrients, Nutrition education, School children (6-11 years), Vitamin A.
Abstract: One of the series on nutrients and health designed for elementary school children, this instructional aid deals with vitamin A. The flip chart design provides reading cues for the teacher and colorful illustrations for the audience. Covered are the functions of vitamin A, vitamin A deficiency diseases, amounts of vitamin A in foods, preservation of vitamin A, and cautions for vitamin A dosage.

1244-75

TASTE FACTORS AND OBESITY.

Joel A Grinker
Food Technol 29 (8): 76-78. Aug 1975.
389.8 P7398

Behavior, Experiments, Food habits, Obesity, Taste.
Abstract: Two tests of the hypothesis that overweight persons will continue to eat when full, while the normal weight individual will not are described. One test involved obese persons being trained to assess their hunger by monitoring stomach contractions. The second test determined that obese and normal weight individuals were equally reactive to external stimuli (coloring and sweetness concentration). In other studies, it was found that obese children showed an aversion to sweeter solutions.

1245-75

NUTRITION AND MENTAL DEVELOPMENT.

Joan Dye Gussow
ERIC Information Retrieval Center on the Disadvantaged
[Washington, Educational Resources Information Center] 41 l. 1974.
TX361.L6G8 P5N [ERIC-IRCD urban disadvantaged series No. 36]

Hunger, Malnutrition, Mental development, Mental retardation, Nutritional deficiencies, School children (6-11 years).
Available from: Computer Microfilms International Corp., P. O. Box 190, Arlington, Va. 22210; EDRS price MF - \$0.75, HC - \$3.29; ERIC Report No. ED 090 332.
Extract: The purpose of this paper is to point out that the concern that nutritional deprivation might produce permanent mental retardation among disadvantaged children is misplaced. Hunger in children as a factor in school performance is discussed in addition to the prevalence of serious malnutrition in America and the difference between severe malnutrition and chronic hunger. Information on the recovery from mental retardation brought on by serious malnutrition is presented.

BIBLIOGRAPHY

1246-75

1246-75

RELATIONSHIPS OF BIRTHWEIGHT, MATERNAL NUTRITION AND INFANT MORTALITY.

Jean-Pierre Habicht
Institute of Nutrition of Central America and Panama, Division
of Human Development
Nutr Rep Int 7 (5): 533-546. May 1973.
RC620.11W8

Death rate, Guatemala, Infants (to 2 years), Maternal and
child health, Nutritional surveys, Pregnancy and nutrition,
Research, Weight.

Extract: Calorie supplementation during pregnancy is associated
with heavier babies in a rural Guatemalan sample. This
paper outlines other possible maternal and environmental factors
related to birthsize and suggests that increased birthweight
is the prime factor in reducing infant mortality among
babies born to supplemented mothers. Caloric supplementation
during pregnancy has less effect on birthweight than do maternal
height and weight at conception.

1247-75

THE EFFECT OF TEACHER BEHAVIORS AND FOOD SERVING ARRANGEMENTS ON YOUNG CHILDREN'S EATING IN A DAY CARE CENTER.

Jane S Hall, Margaret C Holsberg
Child Care Quarterly 3 (2): 97-108. Summer 1974.
LB1101.C48 P58

Day care programs, Day care services, Educational psychology,
Food habits, Food serving methods.

Abstract: Lifetime eating habits may be developed primarily
in childhood. In an experiment with two children, instructions
to taste were used along with praise. Next family service was
introduced. One child was influenced more by instruction, the
second by praise. Individual response patterns should be considered
when caring for children.

1248-75

FOOD FOR THOUGHT, THE DECLINE IN NUTRITION.

Ross Hume Hall
Hagerstown, Md., Harper & Row 292 p. illus. 1974.
TX353.H3 P5W

Food consumption, Nutrition concepts, Nutritional deficiencies,
Nutritional status, Technology.

Abstract: The industry and technology of nourishing the nation
has undergone a great transformation through the late 20th
century. The author explains that science and technology have
failed to improve the food and nutrition industry. In the
opinion of the author, especially in the United States, the
object of the food industry is not to feed or even to nourish,
but to force an ever-increasing consumption of fabricated
products.

1249-75

EDUCATIONAL TECHNIQUES IN NUTRITION.

I V Hansen
Food Nutr Notes Rev 32 (5/6): 77-84. May/June 1975.
389.9 AD73

Educational methods, Educational psychology, Effective teaching,
Nutrition education, Teaching methods.

Abstract: Today's dietitian possesses an acute responsibility
as an educator. This article discusses the three roles of the
dietitian: instructional, socialization, and evaluation; and
the two basic aspects of teaching: cognitive and affective.
The lecture program on introduction to teaching by the Dietetic
Internship Advisory Board of Victoria is detailed in addition
to material concerning the three laws of attitude change
between teacher and student. Methods of establishing effective
rapport with patients are covered.

1250-75

RECOMMENDED DIETARY ALLOWANCES 1975 (AUDIO TAPE).

Alfred E Harper
American Dietetic Association
Chicago. Audiocassette in cassette. 2s. 50 min. Aug 1974.
TX551.H3 P5W AV

Nutrient requirements, Recommended Dietary Allowances, U.S.
Recommended Dietary Allowances.
With study guide.

Abstract: This presentation is designed to relate the origin,
purpose, and current status of recommended dietary allowances
(RDA's) in human nutrition. A clarification of the differences
between RDA's and USRDA's is included along with statistical
considerations used in establishing RDA's. A detailed explanation
of recent changes in the table of allowances for vitamins
and nutrients is covered in addition to recommendations for
energy allowances and the need for international standardization
of RDA's.

1251-75

HEALTHY BABY POSTERS (POSTER).

Addis Abeba [Ethiopia] EWI Communication Centre 3 posters,
70 x 50 cm. each. [n.d.].
RJ206.H4 P5W AV

Breast feeding, Infant feeding, Infants (to 2 years).

Abstract: Information depicting three aspects of a healthy
baby through care and proper feeding is provided to the general
Ethiopian public. Illustrations are supported with appropriate
captions.

1252-75

IS THE RISK OF BECOMING DIABETIC AFFECTED BY SUGAR CONSUMPTION?

International Sugar Research Symposium, 8th, Washington, 1974

Stephanie S Hillebrand
Washington 84 p. 1974.
TX560.5915 1974 P58

Carbohydrate-rich foods, Clinical nutrition, Diabetic diets,
Obesity, Sugar, Synopsia.

Abstract: A collection of the reports and the discussions of
the Eighth International Sugar Research Symposium held in
Washington, D.C., March 1974 on the cause and effect relationship
of sugar consumption and diabetes is provided to the
scientific community. Although certain progress has been achieved,
a definitive experiment linking dietary sugar and diabetes
requires many years before any effects, either good or
bad, are produced or become manifest. Tables and graphs are
included.

1253-75

DENTAL CARIES; A REVIEW OF CURRENT RESEARCH ON THE PREVENTION OF CAVITIES.

International Sugar Research Symposium, 9th Durban, South
Africa and Washington, D. C., 1974-1975

Stephanie S Hillebrand
Bethesda, Md., International Sugar Research Foundation 92 p.
illus. Mar 1975.
RX22.15 P58

Dental caries, Dental health, Dietary factors, Fluoride, Microorganisms, Sugar, Teeth.

Abstract: This Symposium presents a review of research which
is termed "exemplative but by no means comprehensive". Part
I includes discussions of sugar as a dietary factor in relation
to dental caries, and the roles of fluorides and bacteria
in dental decay. Part II is concerned with measures for the
prevention and control of caries.

1254-75

HISTIDINE: AN ESSENTIAL AMINO ACID FOR NORMAL ADULTS.

Nutr Rev 33 (7): 200-202. July 1975.

389.8 H953

Amino acids, Anemia, Clinical nutrition, Deficiency diseases
and disorders, Therapeutic and special diets.

Abstract: The relationship of histidine deficiency and anemia
in humans is presented to clinical nutritionists. Ingestion
of a histidine-deficient diet is accompanied by a decreased
H balance, the development of anemia, and a marked decrease
in serum and muscle histidine content. These conditions are
all alleviated by the addition of histidine in the diet.

1255-75

HOME ECONOMICS. FOODS I (TRANSPARENCY).

San Jose, Calif., Lansford Publishing Co. 12 transparencies.
color. 8 1/2" x 11". 1967.

TX353.H62 [PT.1] P5W AV

Dietary information, Food composition, Food sources, Instructional materials.

With overlays.

Abstract: Instruction in the four food group system: basic
food nutrients, and the color, texture, and temperature of
various foods is provided by this set. Sources and the need
for vitamins, minerals, protein, carbohydrate, fat, fiber,
and water are shown in addition to calorie guidelines for
different aged men, women, and children. The needs of special
diets and considerations for proper menu planning are illustrated.

1256-75

HOME ECONOMICS. FOODS II (TRANSPARENCY).

San Jose, Calif., Lansford Publishing Co. 17 transparencies.
color. 8 1/2" x 11". 1967.

TX353.H62 [PT.2] P5W AV

Food storage, Instructional materials, Meat, Meat cuts, Sandwich-making, Table settings.

With overlays. Title on box: Foods II.

Abstract: Instruction in the areas of food storage and preparation,
meat identification and grading, and table courtesy.
Types of cookware available and tips on their selection are
shown in addition to six methods of cooking various cuts of
meat. Types of sandwiches and suggestions for making, cutting,
storing, and garnishing them are illustrated along with examples
of proper table manners and table setting rotation.

1257-75

FINDING OUT WHAT ELSE YOU EAT.

Harold Hopkins
FDA Consumer 9 (8): 8-15. July/Aug 1975.
HD9000.9.U541

Chemical contaminants, Food adulterants, Food analysis, Food
chemistry, Food composition (E.F.), Pesticide residues.

Abstract: The FDA's techniques for determining the level agricultural
pesticides, heavy metals, and polychlorinated biphenyls
which are being consumed by Americans are examined. Based
on the food intake of a typical 15 to 20 year old boy, highly
sophisticated analysis techniques and equipment determine the
levels of DDT, DDE, dieldrin, organophosphorus malathion and
diazinon, polychlorinated biphenyls, chlorophenoxy acids and
orthophenylphenol, mercury, lead, cadmium, zinc, arsenic, and
selenium. The results of the 1973 analysis are included.

1258-75

POSSIBLE IMPROVEMENT IN QUALITY OF HUMAN PROGENY BY MATERNAL DIETARY INTERVENTION.

S C Hsu
Nutr Rep Int 7 (5): 569-583. May 1973.
RC620.11W8

- China, Diet improvement, Family planning, Food production, Maternal and child health, Pregnancy and nutrition.
 Extract: Family planning programs in the Republic of China which seek to simultaneously lower birth rates while improving maternal and child health should be cognizant of programs for increasing food production and improving its utilization. Intelligent planning for such programs, their integration where possible, and constant revisions required to meet new conditions all depend upon fullest utilization of available knowledge.
- 1259-75**
TEENAGE NUTRITION AND PHYSIQUE.
 Ruth L. Huenemann
 Springfield, Ill., Charles C. Thomas 241 p. [1974].
 RJ140.R4 P5W
 Adolescents (12-19 years), Body composition, Body type, Food habits, High school students, Nutrition, Obesity, Physical development, Weight control.
 Abstract: Because of concern with obesity and lack of physical fitness possibly leading to cardiovascular disease, a four year study of body measurements, attitudes, activities and eating practices of approximately 1000 teenagers (grade nine to twelve) was conducted in Berkeley, California. Covered in this monograph are procedures, anthropometric findings, caloric and nutrient intake, recorded activities, school performance and attitudes. Tables of findings and case histories are presented. Health professionals should find help in planning programs for teenagers.
- 1260-75**
THE ESSENTIALITY OF ZINC.
 Robert S. Hurley
 School Health Review 5 (3): 10-11. May/June 1974.
 LB3401.S35 P5W
 Metabolism, Minerals, Zinc.
 Abstract: Zinc is essential for the growth of plants, various animals, and humans. Male patients with a deficiency of zinc and iron showed retarded growth, enlargement of liver and spleen, and hypogonadism. Phytate in foodstuffs decreases availability of zinc. (Protein foods and grains contain zinc.) Zinc is essential to many metalloenzymes, DNA, RNA, and protein. The body eliminates it by metabolic processes and normal excretory functions. Zinc supplementation may improve growth and well being.
- 1261-75**
HYPERVITAMINOSIS E AND COAGULATION.
 Nutr Rev 33 (9): 269-270. Sept 1975.
 389.8 W953
 Blood analysis, Clinical nutrition, Disorders, Hypervitaminosis E, Nutrient excesses, Vitamin E, Vitamin K.
 Extract: Information on the association of coagulopathy with excess vitamin E ingestion is provided to clinical nutritionists. It is postulated that the observed coagulopathy is a result of the direct interference of vitamin E with vitamin K activity.
- 1262-75**
IF KIDS ARE YOUR BUSINESS, SO IS NUTRITION.
 Amer School Board J 162 (10): 29. Oct 1975.
 LB2831.A4 P5W
 Adolescents (12-19 years), Diet information, Food intake, Nutrition, Recall.
 Abstract: This article lists the food eaten by a 17-year old high school boy during one school day.
- 1263-75**
IMMUNE DEFICIENCY IN MALNUTRITION.
 Nutr Rev 33 (11): 334-337. Nov 1975.
 389.8 W953
 Clinical nutrition, Deficiency diseases and disorders, Immunity, Malnutrition.
 Extract: A defect in cellular immunity existing in malnutrition is shown to clinical nutritionists. The clinical significance of such a finding is that malnourished children may be more prone to fungal and gram-negative infections.
- 1264-75**
THE INCREASING IMPORTANCE OF GRAIN FOODS. (FILMSTRIP).
 Chicago, Cereal Institute 39 fr. color. 35 mm. audiotape in cassette. 10 min. n/a. 1975.
 TX393.I5 P5W AV
 Breakfast, Breakfast cereals, Convenience foods, Food habits, Grain products, Nutritional value.
 Includes guide, folder and poster.
 Abstract: Demands on U.S. grain is increasing because of the population explosion, because of drought in many parts of the world, and because of rising prices of meat and eggs. Demand for convenience foods has increased because so many women work outside the home. For classes and groups concerned with foods and nutrition, consumer interests, and current affairs.
- 1265-75**
THE INFLUENCE OF DIETARY FAT ON THE COMPOSITION OF THE BODY FAT OF INFANTS.
 Nutr Rev 33 (8): 236-238. Aug 1975.
 389.8 W953
 Clinical nutrition, Dietary factors, Fats and oils, Fatty acids, Infant diets, Infants (To 2 years), Unsaturated fats.
 Abstract: Information on the composition of body fat related to the type of fat in the diet of infants is provided to clinical nutritionists. A comparison of the fatty acid composition of the body fat of British and Dutch infants shows that the Dutch infants have a more unsaturated body fat.
- 1266-75**
IRON SUPPLEMENTATION FOR GESTATIONAL ANEMIA: A MODEL FIELD TRIAL.
 Nutr Rev 33 (11): 332-334. Nov 1975.
 389.8 W953
 Anemia, Clinical nutrition, Field studies, Hemoglobin, Iron, Maternal-fetal exchange, Nutritional surveys, Pregnancy, Supplements (Nutrient).
 Extract: The health problem of iron deficiency of pregnant women as manifested by suboptimal to frankly anemic hematologic values is presented to clinical nutritionists. A model field study composed of randomly selected women showed only a modest impact on gestational anemia even at high levels of supplemental iron, folic acid, and vitamin B12.
- 1267-75**
IT'S BREAKFAST TIME (KIT).
 Chicago, Cereal Institute 1 folder, includes teacher's guide, 4 duplicating masters. [1974].
 TX355.I82 P5W AV
 Breakfast, Instructional materials, Nutrition education, School children (6-11 years).
 Abstract: Instructional material for strengthening health and nutrition teaching in the primary grades is included, as well as duplicating masters for activity sheets dealing with correlation of food and food sources, breakfast foods, and matching names of foods with pictures. The storybook is designed to arouse children's interest in nutrition and the importance of breakfast. Activity suggestions include charades, field trips, posters, playing store, and a breakfast party.
- 1268-75**
A TOOL FOR INDIVIDUALIZED MANAGEMENT OF FAT-CONTROLLED DIETS.
 C. Jansen, J. Dupont, G. G. Blaker
 J Am Diet Assoc 67 (1): 28-35. July 1975.
 389.8 W953
 Cardiovascular disorders, Cholesterol, Coronary heart disease, Fat-controlled diets, Lipids, Preventive nutrition, Therapeutic diets.
 Abstract: Foods have been grouped according to their cholesterol, saturated, polyunsaturated, and total fat contents. Use of this tool should help an individual to plan diets which meet the dietary guidelines set by the physician and dietitian with the minimum change from his habitual eating pattern.
- 1269-75**
IMPLICATIONS FOR MATERNAL NUTRITION OF PROTEIN QUALITY IMPROVEMENT OF CEREALS.
 G. R. Jansen
 Nutr Rep Int 7 (5): 555-568. May 1973.
 RC620.A1W8
 Developing nations, Diet improvement, Fortification, Grain products, Malnutrition, Pregnancy and nutrition, Protein modifications, Protein-calorie malnutrition.
 Extract: Cereal protein improvement, whether by breeding or fortification, would effectively put a floor below which the protein value of the protein diets would not fall in those countries in which cereals are the dietary staples. This should help ensure that such diets would be more nearly adequate in protein supply for children, adolescents, pregnant, and lactating women, as well as the other less vulnerable segments of the population.
- 1270-75**
EFFECT OF GERMINATION AND COOKING ON THE PROTEIN EFFICIENCY RATIO OF SOME LEGUMES.
 T. V. Jaya, K. S. Krishnamurthy, L. V. Venkataraman
 Nutr Rep Int 12 (3): 175-183. Sept 1975.
 RC620.A1W8
 Experiments, Food analysis, Food chemistry, Food processing, Food science, Legumes, Nutritional quality, Plant protein, Protein efficiency ratio.
 Extract: Greengram, cowpea, and chickpea (ungerminated, germinated, raw, and cooked) were incorporated at 10 percent protein level and PER values estimated using albino rats. The cooked diets containing the ungerminated and germinated legumes showed significantly higher PER compared to the corresponding values of raw diets. Chickpea 24 hour-germinated raw diet alone showed a higher PER than the ungerminated diet.
- 1271-75**
FAT BARRIES: PREVALENCE, PERILS AND PREVENTION.
 Derrick B. Jelliffe, E. F. Patrice Jelliffe
 Environ Child Health 21 (3): 124-155. June 1975.
 RJ1.A136 P5W
 Disease prevention, Fat cells, Food-related disorders, Infant diets, Infant feeding, Nutrient excesses, Obesity.
 Abstract: The problem of infant obesity is related to later childhood and adult obesity. Its greater frequency today makes it a public health problem of major proportions. Obesity is almost epidemic and a great concern of affluent societies. Covered thoroughly in this article are history of obesity, prevalence in the world, causes and dangers, along with prevention and management of obesity in babies. Attacking this problem of obesity in babies now will help alleviate its ill effects on adults in the future.

BIBLIOGRAPHY

1272-75

1272-75
NUTRITIONAL ADEQUACY OF DIETS OF A SELECTED GROUP OF LOW-INC-
ONE WOMEN: IDENTIFICATION OF SOME RELATED FACTORS.

Nancy E Johnson, Susan Nitzke
Home Econ Res J 3 (4): 241-248. June 1975.
TX11.86

Diet patterns, Females, Low income groups, Nutrient intake, Nutritional adequacy, Nutritional deficiencies, Surveys.
Abstract: One in five homemakers participating in the Expanded Food and Nutrition Education Program reported dietary inadequacies. They consumed diets containing less than 55 percent RDA of calories, iron, vitamin A, magnesium, pantothenic acid, and for calcium. Seventeen environmental and personal characteristics of the women showed potential relationships to overall.

1273-75

CALORIES: ENOUGH IS ENOUGH (MOTION PICTURE).

Journal Films, Inc.
Chicago, Ill. 12 min., sd., color. 16 mm. 1974.
RM222.2.C35 P5M AV

Caloric intake, Deficiency diseases and disorders, Exercise, High school students, Nutrient intake, Obesity, Weight control.
Includes teacher's guide.
Abstract: This film is directed at junior to senior high school students. The relationship of proper amounts of caloric intake to weight control is shown via analogies, a racing car consuming gas as it races down the track; the "Fat Game" a television show spoof; and the scientific basis of determining correct intake of food. Exercise is emphasized as a necessary adjunct to proper nutrition in weight control. Diseases related to obesity are discussed.

1274-75

MEGAVITAMIN THERAPY.

Thomas H Jukes
J Amer Med Assoc 233 (6): 550-551. Aug 11, 1975.
448.9 AM37

Clinical nutrition, Food standards and legislation, Nutrient excesses, Nutrient intake, Orthomolecular medicine, Research, Therapeutic nutrition, Vitamins.
Abstract: A discussion is presented on megavitamin therapy which is, according to the author, based on the misconception that if a small dosage of a vitamin is good, a large dose is better. Evidence is presented indicating that excessive dosages can produce toxicity. Also included is a discussion of congressional attempts to loosen regulations in favor of pro-vitamin interests, which are contrary to existing Food and Nutrition Board guidelines.

1275-75

MALNUTRITION, LEARNING, AND BEHAVIOR.

David J Kallen
[Washington, Educational Resources Information Center] 23
1. 1973.

PC585.K3 P5M
Behavior, Child nutrition, Developing nations, Hunger, Learning ability, Malnutrition, Mental development, Protein malnutrition.
Paper presented at the American Sociological Association annual meeting, New York, N.Y., August 1973. Available from: Computer Microfilm International Corp., P.O. Box 190, Arlington, Virginia 22210; EDRS price MF - \$0.65, HC - \$3.29; ERIC Report No. ED 083 342.
Abstract: Some of the factors involved in the relationship between malnutrition, learning, and behavior are critically reviewed. Most of the data is drawn from studies conducted in the developing countries of the world, where the conditions in the developing countries are significantly different from those in the United States. Therefore, attention is given to some speculation about the impact of hunger on learning and behavior in this country.

1276-75

THE FRAMINGHAM HEART STUDY: HABITS AND CORONARY HEART DISEASE.

William B Kannel
[Washington, U.S. Gov't. Print. Off.] 13 l. [1966].
PC685.C6P7 P5M

Cardiovascular disorders, Coronary heart disease, Disease prevention, Food habits, Health care, Preventive medicine, Research.
Abstract: The results of a 12-year coronary heart disease study are reported. There is evidence that certain habits and modes of life not only increase an individual's risk of premature and accelerated development of heart disease, but may also adversely affect his chances of survival when a heart attack occurs. With a physician's aid, the highly susceptible individual may substantially reduce risk by giving up cigarettes, maintaining desirable weight, and improving physical fitness.

1277-75

NUTRITION IN THE SCHOOL: GRADES K THROUGH 12: A GUIDE FOR TEACHERS.

Kansas, Interagency Nutrition Committee
[Topeka] Kansas State Department of Health 20 p. illus. 1965.
TX364.K32 P5M

Child nutrition, Elementary education, Nutrition education, Secondary education, Teaching guides.
Abstract: Suggestions for the teacher of nutrition from kindergarten through high school include brief outlines of food groups and nutritional values, as well as specific program recommendations for each level of instruction.

1278-75

CHANGES IN TASTE WITH AGE - INFANCY TO SENESCENCE.

Morley R Kare
Food Technol 29 (8): 78. Aug 1975.
389.8 F7398

Age groups, Change, Taste sensitivity.
Abstract: Human response to various tastes at various ages is discussed. New-born infants respond in a predictable manner (compared to adults) upon the administration of high concentrations of sweet, sour, and bitter substances. Experiments reveal that adolescents prefer sweeter solutions than do adults and that senior citizens can discriminate among tastes as well as 40-45 year olds even though senior citizens have only 20 percent of their taste buds functioning.

1279-75

AMINO ACIDS AND TASTE.

B S Khorana
Food Technol 29 (8): 76. Aug 1975.
389.8 F7398

Amino acids, Experiments, Food preferences, Nutrient functions, Taste panels, Taste sensitivity.
Abstract: Amino acid composition of the diet can influence the selection and intake of food. Taste has been suggested as the sensory cue responsible for the discrimination in rats between two diets containing correct and incorrect amounts of amino acids. Amino acids fall in the category of long-chain nitrogen-containing complex organic molecules and are recognized as key structural and functional elements in living systems.

1280-75

LONG TERM EFFECTS OF INFANT STARVATION ON LEARNING ABILITIES.

Paina S Klein, Gilbert B Forbes, Philip R Nader
[Washington, Educational Resources Information Center] 15
1. 1974.

RJ216.K55 P5M
Behavior, Infants (To 2 years), Intellectual growth, Learning ability, Malnutrition, Physical development, Starvation.
Abstract: Based on paper presented at the annual meeting of the Society for Pediatric Research (44th, Washington, D. C., May, 1974.) Available from: Computer Microfilm International Corp., P. O. Box 190, Arlington, Virginia 22210; EDRS price MF - \$0.76, HC - \$1.58 plus postage; ERIC Report No. ED 104 546.
Abstract: Specific learning abilities and general adjustment of 50 subjects, 5 to 14 years old, who had pyloric stenosis were studied and compared to 44 siblings and to 50 matched controls. All learning abilities measured were significantly correlated with the degree of starvation in infancy. Starvation causing a reduction of over 10% of the expected body weight in infancy was associated with poorer learning abilities, especially those involving short term memory and attention.

1281-75

ADDITIVES AND OUR FOOD HERITAGE.

Kraft Foods
[Chicago] [16] p. [n.d.].
TX553.A3K7 P5M

Emulsifiers, Enrichment agents, Flavor intensifiers, Food additives, Food processing, Fortification agents, Government role.
Abstract: The effect of additives and their role in food processing are discussed in material prepared by Kraft, a division of Kraftco Corporation. The two basic types of additives, of Kraftco and incidental, are defined. The use of additives in microorganism control, antioxidants, flavorings, emulsifiers, stabilizers, color enhancers, and leavening agents, is explained. Government regulations concerning additives are discussed, including the GRAS list and the 1958 Food Additive Amendment.

1282-75

THE NUTRITION CRISIS: A READER.

Theodore P Labzsa
St. Paul, West Pub. Co. 512 p. [1975].
RA784.W84 P5M

Cardiovascular disorders, Dietary information, Essays, Foods, Nutrition.
Abstract: A collection of not-too-technical articles covering some of the controversial areas in the field of nutrition is provided to the general public. The range of topics include an explanation of the Recommended Dietary Allowances (RDA), nutritional status of the U.S. population, regarding RDA, misconceptions of vitamins, sugar cereal prejudices, organic foods, misconceptions, diet and heart disease, fad diets, heart disease and cholesterol, and world food problems in the future. Graphs and tables are included.

1283-75

METABOLICS: PUTTING YOUR FOOD ENERGY TO WORK.

Lawrence E Lamb
New York, Harper and Row 264 p. 1974.
QP141.L3 P5M

Basic nutrition facts, Foods, Metabolism, Nutrient sources, Nutrients, Nutrition.
Abstract: This book, designed for consumers, centers on where and how the body obtains energy, and in doing so brings in selected vitamins, food sources, and functions of nutrients. The author takes a definite stand against fads as he explains normal nutrient metabolism. Chapters on particular problems, such as blood glucose levels, diabetes, and weight reduction are included. All vitamins and some minerals are covered.

- 1284-75**
CAN WE CHANGE OUR FOOD HABITS?
Verona E Lambert, Lois O Schwab
J Home Econ 67 (5): 33-38. Sept 1975.
321.8 J82
Behavior modification, Community surveys, Diet patterns, Dietary surveys, Food habits, Resistance to change.
Abstract: The resultant change of poor eating habits in the face of nutritional education on the benefits of proper eating habits is discussed. Details of survey results of the Keokuk, Iowa program are presented in terms of percentages of participants who kept their pledge to change their eating habits. It is concluded that voluntary commitment and choice may be the keys to success in changing food habits.
- 1285-75**
MANY PEOPLE HAVE DIABETES MELLITUS.
Doris Leavitt
Newark, N.J., Health Education Project [16] p. illus. [n.d.]. RC660.L4a P5W
Diabetes mellitus, Health care, Health education, Public health.
Abstract: The eight basic symptoms of diabetes mellitus and the methods to control it are explained with straight forward sentences and graphics.
- 1286-75**
MANY PEOPLE HAVE DIABETES MELLITUS. (SPA)
Doris Leavitt
Newark, N.J., Health Education Project [16] p. illus. [n.d.]. RC660.L4a P5W
Diabetes mellitus, Health care, Health education, Public health.
Title of Original: Mucha gente tiene diabetes mellitus (SPA).
Abstract: The eight basic symptoms of diabetes mellitus and the methods to control it are explained, in Spanish, with straight forward sentences and graphics.
- 1287-75**
VITAMINS: A SYSTEMS ANALYSIS SOLUTION TO THE DOCTOR VS. HEALTH PADDIST CONTROVERSY.
Jordan Levenson
California, Levenson Press 48 p. 1974.
TX553.V5.L42 P5W
Food beliefs, Food fads, Minerals, Supplements (Nutrient), Vitamins.
Abstract: This book, which is for adults, outlines the controversy surrounding the taking of vitamin supplements. The author briefly discusses vitamins, their history, requirements and functions, and concludes that people do not receive the optimum amount of vitamins they need. He contends that this optimum amount, which is above the RDA, is not obtained because of economic factors, food processing and people's general food habits, and thus promotes the taking of vitamins, in amounts of the RDA only, as insurance for optimum health.
- 1288-75**
THE ADOLESCENT DIABETIC AND DIET (AUDIO TAPE).
Lynne L Levitsky
American Diabetic Association
Chicago. Audiotape in cassette. 2s. 50 min. Aug 1973.
TX361.D52A3 P5W AV
Adolescents (12-19 years), Diabetes mellitus, Diabetic diets, Diets, Psychological aspects, Therapeutic and special diets, Therapy.
Abstract: Instructional material on diabetes mellitus was designed for nutritionists in order to be better able to deal with the young diabetic and his special needs. An understanding of how the changing psychological and physical problems of adolescence influences the diabetic, is also presented. Discussed in detail are the short and long term complications of diabetes mellitus, drug therapy, dietary therapy, exercise, and problems peculiar to the juvenile suffering from this disorder.
- 1289-75**
FOOD HABITS AND NUTRIENT INTAKES OF FILIPINO WOMEN IN LOS ANGELES.
Jane S Lewis, Maria Fe Glaspy
J Am Diet Assoc 67 (2): 122-125. Aug 1975.
389.8 AH34
Diet improvement, Dietary surveys, Ethnic foods, Females, Filipino Americans, Food habits, Los Angeles, Nutrient intake, Nutritional deficiencies.
Extract: Food and nutrient intakes were surveyed in a group of college-educated Filipino women who had moved to the U.S. within the last 10 years. Their modifications of native food habits are reported. Modifications of former food habits have resulted in diets higher in calories, protein, and fat and lower in carbohydrates. However, only 61 percent of the women met two-thirds of the American allowance for calcium.
- 1290-75**
DIET FOR THE DIABETIC CHILD.
J Lister, P A Parker
Nutrition 29 (3): 135-140. May/June 1975.
389.8 H959
Children, Diabetic diets, Therapeutic and special diets.
Abstract: The care of the diabetic child offers a great challenge to medical science. Since the discovery and introduction of insulin into clinical practice, the child is now able to look forward to a near normal life in every respect. A proper and nutritious diet, which is of utmost importance to any growing child, is recommended which stabilizes the juvenile diabetic's blood sugar levels but also provides adequate calories with essential proteins and vitamins.
- 1291-75**
A DIETARY SURVEY OF OLDER PEOPLE IN EDINBURGH.
Mary E Loneragan
Br J Nutr 38 (3): 517-527. Nov 1975.
389.8 B773
Dietary surveys, Edinburgh, Scotland, Elderly (65 + years), Nutrient intake, Nutritional adequacy, Nutritional surveys.
Extract: Results of dietary histories covering a one-week period are analyzed for men and women, aged 62-90, living in Edinburgh. Results suggested that more nutrient intakes for women than men were below recommended levels, particularly for energy and vitamin D. Nutrient intake decreased with age, but a greater proportion of men had the recommended intake. Most subjects had diets deficient in ascorbic acid. Education to improve the diet of the elderly is discussed.
- 1292-75**
BOTULISM IN COMMERCIAL CANNED FOODS.
Richard K Lynt, Donald A Kautter, R B Jr Read
J Milk Food Tech 38 (9): 546-550. Sept 1975.
44.8 J824
Botulism, Canned foods, Food poisoning, Food preservation, Food processing.
Extract: Since 1971, botulinal toxin has been found in commercially canned vichyssoise, chicken vegetable soup, peppers, marinated mushrooms, tuna fish, beef stew, and in 41 cans of mushrooms from 20 lots packed by seven domestic and two foreign processors. The typical cause of botulism in canned foods is underprocessing which may result from inadequate equipment, improper operating procedures, and scheduled processes which are not appropriate for the operating conditions being used.
- 1293-75**
EVALUATION OF A LOW-LACTOSE NUTRITIONAL SUPPLEMENT IN MALNOURISHED CHILDREN.
William C Jr MacLean, George G Graham
J Am Diet Assoc 67 (6): 558-564. Dec 1975.
389.8 AM34
Children, Clinical nutrition, Digestion and absorption, Experimental diets, Malnutrition, Protein beverages, Protein metabolism disorders, Protein-rich mixtures, Supplementary feedings.
Extract: A high-protein, low-lactose beverage, intended to supplement poor diets of children and adults, was evaluated in the diet of four convalescent malnourished children by the comparative balance technique, and in the initial management of five severely malnourished children. Apparent nitrogen retention, at critical protein/calorie ratios, was slightly inferior to that from a casein-sucrose-vegetable oil mixture; in at least two patients, this appeared to be the result of inferior protein digestibility.
- 1294-75**
NUTRITION AND OUR OVERPOPULATED PLANET.
Sohan L Masocha
Springfield, Ill., Charles C Thomas 472 p. [1975].
TX353.H29 P5W
Age groups, Food sources, Food supply, Nutrition, Population growth.
Abstract: The intimate relationship between nutrition, population, and the task of feeding the masses is discussed. This text focuses special attention on the nutritional needs of special age groups in order to describe ways in which they can obtain the maximum nutritive value from their existing food sources. Included are chapters on feeding the billions, feeding infants and preschool children, feeding adolescents and adults, and the causes and effects of obesity and malnutrition.
- 1295-75**
TOO MUCH OF A GOOD THING? (FILMSTRIP/RECORD).
Marshfield
Shawnee Mission, Kansas 57 fr. color. 35mm. 1 record. 17 min. 33 1/3 rpm. [n.d.].
TX361.T6 P5W AV
Adolescents (12-19 years), Basic Four, Exercise, Health, Nutrient sources, Nutrition education, Obesity, Sugar, Weight control.
With teaching guide.
Abstract: Good nutrition, proper eating habits, and exercise are necessary adjuncts of weight control for teenagers. The human body is compared to a power plant and poor nutrition is likened to the current energy crisis.
- 1296-75**
TOWARD PLANNED NUTRITIONHOOD.
Josephine Martin
Food Management 10 (8): 33-34. Aug 1975.
TX341.P69
Child development, Child nutrition, Educational objectives, Educational planning, Food service occupations, Nutrition education, Nutritional adequacy, School food service.
Abstract: The need for effective planned nutritionhood to be an integral part of the school foodservice industry is discussed. The author points out why school foodservice has not greatly changed Americans' eating habits in the last 30 years. Contributing factors to the lack of success in this area include youth of the industry, lack of USDA guidelines, lack of

BIBLIOGRAPHY

1297-75

textbooks in the field, and general lack of establishing the industry as a professional education enterprise.

1297-75

FOOD FADS (AUDIOTAPE).
Charlene Martensen
American Dietetic Association
[Chicago] audiotape in cassette. 2s. 50 min. 1973.
TX353.P63 F5N AV
Consumer economics, Consumer education, Consumer protection, Food fads, Food misinformation, Health foods, History, Natural foods.
With study guide.

Abstract: Over 10 million people in the United States either believe in or use "health" foods. The necessity for professional dietitians to become involved in consumer education is stressed as the only way to combat growing nutrition misinformation and food faddism. Some positive suggestions are given for becoming involved in this educational process - writing articles, speaking to civic and social groups, and appearing on panel discussions. Also, food fads are traced throughout history.

1298-75

THE USE OF RADIO AND TELEVISION IN NUTRITION EDUCATION.

May Markow
J Am Diet Assoc 36 (3): 150-155. 1975.
389.9 C1632

Audiovisual instruction, Educational methods, Nutrition education.

Abstract: Nutrition programs, broadcast on radio and TV, should be planned for and aimed at specific groups. The goal should be to create a behavioral change in food consumption patterns: develop awareness of nutritional needs, motivate a desire to be informed and make better food choices, create effective learning situations, and provide opportunities for internalization and reinforcement. Specific program formats are described.

1299-75

NUTRIMENT CONTENT OF WHEAT AND RICE: PRESENT KNOWLEDGE, FUTURE PROBLEMS, AND NEEDED RESEARCH.

Ruth H Matthews, John L Weibrauch, Bernice K Watt
Cereal Foods World 20 (8): 348-350, 367. Aug 1975.
59.8 C333

Grain products, Nutrient content determination, Nutrients, Nutritional adequacy, Rice, Wheat.
Extract: Many studies on the nutrient composition of cereal grains, wheat and rice, have centered on protein or lysine content of the grain, or both. The authors point out specific needs for data on the content of other nutrients in wheat and rice and their milled and processed products. Specific nutrients to be investigated include individual fat and carbohydrate components, total fat, sodium, potassium, amino acids, cholesterol, iodine, and zinc.

1300-75

FOOD HABITS RESEARCH: PROBLEMS OF THE 1960'S.

H Mead
National Research Council
Washington, D.C. 39 p. 1964.
TX364.M44 F5N (National Research Council. Publication 1225)
Anthropology, Bibliographies, Diet patterns, Food habits, Research, Research needs.

Extract: This is a review and updating of the work of the Committee on Food Habits of the National Research Council which was done during World War II. It includes a section on new research and interest in nutrition and relevant bibliographic material. There is a discussion of the need for a multidimensional code to describe dietary patterns, and suggestions are made for changes in anthropological theory related to food habits.

1301-75

DIETARY FIBER.

Albert I Mendeloff
Nutr Rev 33 (11): 321-326. Nov 1975.
389.8 N953

Digestion and absorption, Digestive tract, Fiber, Nutritional value.

Abstract: Information on the effects of the introduction of dietary fiber to human nutrition is provided to the general public. Particular emphasis is placed on energy availability, digestive tract physiology, fate of fiber in the colon, water content of stools, transit time, possible relationship with human diseases, and protection against toxicants.

1302-75

MENU LOVED IN DECEMBER AS LISTED IN MAY.

Inst/it/vol Feeding 75 (9): 43. Nov 1, 1975.

TX1.755

Basic Four, Nutrition education, Program planning, School children (6-11 years), School food service.

Abstract: The nutrition education program undertaken by the Oakland California public school foodservice department is examined. The goal of the grade school lesson plan was to teach children that eating a variety of foods from the basic four groups is essential to proper growth. Student activities in food group identification were supplemented by easy-to-color menu puzzles and the integration of classroom learning with lunchroom experience.

1303-75

THE NUTRITIONAL VALUE OF BREAD.

Olaf Nickelson
Cereal Foods World 20 (7): 308-310. July 1975.
59.8 C333

Amino acids, Breads, Fiber, Nitrogen, Nutritional value, Renal disorders, Weight reduction, World problems.
Abstract: This article discusses the use of bread in weight reduction, in lowering blood urea and improving kidney function, and in improving world nutrition. It is noted that although bread contains no fiber, it produces similar effects in the gastrointestinal tract.

1304-75

PROTEIN VALUE OF TWO IMITATION MILKS: CHEMICAL AND BIOLOGIC ASSAYS.

Madeleine E Mitchell, Monica Ho
J Am Diet Assoc 67 (6): 564-569. Dec 1975.
389.8 AM34

Analytical methods, Calculated nutrient content, Experiments, Food analysis, Milk, Milk products, Nutrient content determination, Proteins.

Extract: Two imitation powdered milk products were compared with whole milk for both quantity and quality of protein. One product had comparable quantity of protein, but inferior quality, while the other was the opposite. Therefore, neither was equivalent to whole milk when a reconstituted serving was calculated in terms of the US RDA's. However, a single serving of either product would constitute 10 percent of the US RDA for protein.

1305-75

DIETARY-ATHEROSCLEROSIS STUDY ON DECEASED PERSONS.

H C Moore
J Am Diet Assoc 67 (1): 22-28. July 1975.
389.8 AM34

Age groups, Cardiovascular disorders, Food habits, Life styles, Males, Meals per day, Occupations, Snacks.
Extract: Interactions of nineteen variables associated with eating and drinking life style as it relates to raised coronary lesions are reported on 456 New Orleans males, ages twenty to sixty years. Age, race, and occupation were identified statistically as primary correlates of coronary lesions. Six other variables were identified as secondary correlates of coronary lesions.

1306-75

MOWRY'S BASIC NUTRITION AND DIET THERAPY. 5th ed.

Lillian Mowry, Sue Rowell Williams
St. Louis, C. V. Mosby 215 p. 1975.
RM216.M6 1975 F5N

Dietetics, Digestion, Food habits, Menu planning, Nutrients, Nutrition, Textbooks, Therapeutic and special diets.
Abstract: This nutrition textbook is written for students and practitioners in nursing and related health fields. Part one, principles of nutrition, covers balanced diet, nutrients, such as vitamins and fat, and digestion. Part two, community nutrition: the life cycle, discusses nutrition for various ages, family menu planning, principles of cooking, community food supply and its relation to health, and nationality food patterns. Part three, diet therapy, describes hospital diets, modification in constituents, and diseases with special diets.

1307-75

THE INFLUENCE OF SOME DIETARY FACTORS ON CHOLESTEROL METABOLISM.

H B Hyant
Proc Nutr Soc 34 (3): 271-278. Dec 1975.
389.9 N953

Cholesterol, Dietary factors, Metabolic studies, Metabolism.
Extract: A discussion of the dietary cholesterol, fat, and fibre on cholesterol metabolism is provided to nutritionists. Topics include the physiology of cholesterol and diet and regional differences in plasma cholesterol concentration. Graphs and a brief bibliography are included.

1308-75

THE NATIONAL ADVISORY COMMITTEE ON HYPERKINESIS AND FOOD ADDITIVES REPORT TO THE NUTRITION FOUNDATION.

New York, The Nutrition Foundation, Inc. 19 p. June 1, 1975.
TX553.A3N3 F5N

Allergies, Children, Drugs, Etiology, Food additives, Hyperactivity, Hyperkinesis, Planning.
Abstract: A recent hypothesis linking hyperactivity in children to highly-nutritious food-stuffs and food additives is reviewed by a panel of expert professionals. The hypothesis is criticized on many bases, including the lack of double blind controlled experiments. The committee recommends that valid data from controlled studies must be available before conclusions can be reached concerning the relationship. Guidelines for experimental design are supplied.

1309-75

INSIDE MY MOM - NUTRITION DURING PREGNANCY (FILMSTRIP).

National Foundation, March of Dimes
Seattle 76 fr. color. 16 mm. and phonodisc. 1975.
TX361.P715 F5N AV

Pregnancy and nutrition, Pregnancy diets, Pregnant women.
With teaching guide. Phonodisc, a/s, 12 in. 33 1/3 rpm, 8 min. each side.

Abstract: A cartoon fetus tells what it thinks of the treatment its mother is giving it in the way of nutrition she provides.

des. The cartoon takes us through the normal day of it's young mother, commenting on how she lives and the way this affects a fetus. As the months go by, the author gets the point about the importance of nutrition while the fetus shares the session.

1310-75

MORE THAN LOVE (FILMSTRIP).
National Foundation, March of Dimes
Monsey, N. Y., Glens Educational Film 125 fr. color. 35 mm. and phonodisc. 1968.
RG600.M6 P5N AV
Fetal growth, Pregnancy, Pregnancy and nutrition, Pregnant women, Prenatal education.
With study guide. Phonodisc, n/a, 12 in. 33 1/3 rpm, 18 min. each side.
Abstract: Designed primarily for students in the 11th and 12th grades, this filmstrip discusses the responsibility for giving children the best chance for a healthy start in life. The baby's prenatal development is presented from conception until birth, stressing the miraculous growth of life during the first forty days. The genetic and environmental influences affecting the baby before and during pregnancy are outlined along with the need for careful supervision of the prospective mother's health.

1311-75

THE REAL YOU (FILMSTRIP).
National Live Stock and Meat Board
Chicago 83 fr. color. 35 mm. [n.d.].
TX161.1680 P5N AV
Adolescents (12-19 years), Caloric values, Food groups, Food selection, Nutrients, Nutrition.
Includes guide.
Abstract: The teenager's life is busy and active, and the wise choice of foods is essential to maintaining the health and physical well-being necessary for his many activities. This filmstrip describes the nutritive value of some foods, including proteins, iron, and vitamins. The four food groups are explained, with advice on choosing from these groups for each meal. Calories and the overweight problem are briefly discussed.

1312-75

RELATIONSHIPS BETWEEN BODY BUILD AND AGE OF MENARCHE IN A GROUP OF GIRLS OF HETEROGENEOUS SOCIOECONOMIC BACKGROUND.
Olcaev Nevzi, Hulva Alp
Nutr Rep Int 12 (1): 27-34. July 1975.
RC620.A1N6
Body type, Females, Menarche, Physical measurements, Socioeconomic influences, Turkey (Country), Weight.
Abstract: Relationships between age of menarche and body weight, height, weight/height ratio, skinfold thickness, and bone age were analyzed in 108 obese, normal, and underweight girls within 6 months of their first period. The results indicate that body weight alone was an important determinant of the time of onset of menarche.

1313-75

PRIMARY-GRADERS STUDY NUTRITION.
Fred C Niedermeier, Michael H Moncrief
Elem Sch J 75 (5): 30-310. Feb 1975.
L11.P4 P5N
Educational programs, Elementary education, Foods instruction, Nutrition education.
Abstract: A report on the effectiveness of the Dairy Council of California's two pilot programs on teaching primary grade children nutrition related skills. The 1972-1974 programs were based on the four food group system where children viewed color photographs, determined which group foods belong to and if meal plans were balanced, and completed written exercises. Pretests and post-tests were given and the results are presented in tabular form by grade level and socioeconomic/ethnic category.

1314-75

THE NUTRIENT EXPRESS (FILMSTRIP).
Walibu, Calif., Polished Apple 52 fr. color. 35 mm. and audiotape in cassette. [i.e., 1975].
TX155.W82 P5N
Basic Four, Childrens stories, Food habits, Instructional materials, Nutrition education, School children (6-11 years), audiotape n/a, 11 min. each side.
Abstract: Ballads and cartoons tell the story of a little girl who ate the most improper foods and her introduction to nutrition. This primary grade presentation shows her on a journey to the land of nutrients. There she meets members of the four food families and learns about the nutritional value of many foods and the importance of eating from each of the four food families each meal.

1315-75

NUTRITION AND FERTILITY INTERRELATIONSHIPS; IMPLICATIONS FOR POLICY AND ACTION.
Washington, National Academy of Sciences 60 p. 1975.
TX164.W26 P5N
Family planning, Malnutrition, Pregnancy and nutrition, Program design, World problems.
Abstract: This report presents the consensus of a group of nutrition and fertility professional and technical specialists who participated in a workshop to study malnutrition and high fertility on a worldwide scale. Clinical considerations cover

red include the relationships between nutrition and fertility and close birth spacing. Also included are program considerations, suggested opportunities for program integration, and implications for future action.

1316-75

THE NUTRITION SERIES (FILMSTRIP).
New York, McGraw-Hill 6 filmstrips, color, 35 mm. and 6 tapes in cassette. 1974.
TX355.W86 P5N AV
Digestion, Food selection, Nutrient values, Nutrition, Weight control.
With sound filmstrip guide. Tapes in cassette. n/a. Contents: The art of balance: Controlling body weight (53 fr.); Digestion: you are what you eat (61 fr.); Filling food needs (59 fr.); Waldo learns about nutrition, pt. 1: fats, carbohydrates, and proteins (56 fr.); Waldo learns about nutrition, pt. 2: minerals and vitamins (65 fr.); Why you eat (61 fr.).
Abstract: Junior high level discussions on: why people eat; eating habits, sensory stimulation, and cultural background; digestion; path of food from the mouth becoming part of the body; nutrition; fats, carbohydrates, protein, minerals, and vitamins; food needs; four food groups; and weight control; balancing calorie input with calorie expenditure. The guide includes summaries of each filmstrip, suggestions for activities and games, calorie chart, calorie expenditure chart, vitamins and mineral chart, and a crossword puzzle.

1317-75

NUTRITION, DIET, AND CANCER.
Dairy Comm Dig 56 (5): 25-29. Sept/Oct 1975.
389.8 D14
Cancer, Carcinogens, Diet information, Disorders, Food-related disorders, Health education, Nutrition, Nutritional deficiencies, Research.
Abstract: An interpretive review of recent nutrition research concerning the relationship between nutrition, diet, and cancer is presented. Caloric restriction, type and amount of dietary fat, deficiencies of certain vitamins and minerals, and dietary content of protein and amino acids all influence induction or growth of tumors in animals. Epidemiologic studies in human populations have implicated high levels of fat or a lack of dietary fiber in the causation of breast and colon cancer.

1318-75

NUTRITION, HUMAN WELFARE, AND ECONOMICS.
J Am Diet Assoc 67 (2): 104-106. Aug 1975.
389.8 AM34
Educational planning, Educational theories, Nutrition education, Socioeconomic influences.
Abstract: The need for sound education in nutrition as well as obstacles to be overcome are examined. A brief look at the evolution of the science of nutrition is presented along with tried and untried methods of educating the masses. Reasons for lack of advancement in nutrition education are pointed out plus a review of related scientific knowledge available. Also discussed is the responsibility for planning, directing, and supervising nutrition education.

1319-75

THE UNFAVOURABLE TREND IN INFANT FEEDING.
M I Ogbide, H Subulola Goyea
Environ Child Health 21 (1B): 12-13. Feb 1975.
RJ1.A1J6 P5N
Breast feeding, Infant diets, Kwashiorkor, Lactation, Marasmus, Protein-calorie malnutrition, Weaning.
Abstract: These Nigerian writers advocate breast feeding of infants, and discuss weaning problems experienced in the developing countries. Problems associated with bottle-feeding include obesity from over-feeding, undernourishment from improperly reconstituted milk, and contamination from unhygienic environment. Breast feeding prevails in rural areas, but predominantly protein-poor carbohydrate weaning diets lead to the development of the Kwashiorkor line of protein-calorie undernutrition.

1320-75

PROTEIN-CALORIE MALNUTRITION.
Robert E Olson
Nutrition Foundation
New York, Academic Press 467 p. 1975.
RC627.P7P7 P5N
Amino acids, Kwashiorkor, Marasmus, Nutritional deficiencies, Preventive nutrition, Protein metabolism disorders, Protein-calorie malnutrition.
Abstract: Current knowledge of metabolic phenomena in syndromes embraced by the general term protein-calorie malnutrition is reviewed. This knowledge is related to traditional descriptions of kwashiorkor and marasmus. The clarification that is provided constitutes a benchmark for future programs of prevention, therapy, rehabilitation, research, and teaching. Advances in the fields of amino acids and lysine and carnitine, and nutrient deficiencies or protein metabolism, derangements are discussed.

1321-75

ORAL FEEDING VERSUS TOTAL PARENTERAL NUTRITION IN LOW BIRTHWEIGHT INFANTS.
Nutr Rev 33 (9): 270-271. Sept 1975.
389.8 N953
Clinical nutrition, Experimental diets, Infant feeding, Infa-

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1322-75

nts (To 2 years), Neonatal mortality, Parenteral feeding, Weight gain.
 Extract: The major problem of adequate nutrition in the management of newborns of low birthweight is provided to clinical nutritionists. Findings indicate that there was no significant difference in neonatal mortality and morbidity between infants receiving total parenteral nutrition (TPN) and controls who were fed "humanized" milk by continuous nasogastric drip.

1322-75

MATERNAL, INFANT AND PRE-SCHOOL CHILD NUTRITION PROGRAMS: AN INVESTMENT FOR THE FUTURE.

James J Orzan
 Urban Health 2 (5): 33-35. Oct 1973.
 B11.A107 P6W

Food programs, Food stamp programs, Infants (To 2 years), Low income groups, Maternal and child health, Preschool children (2-5 years), Professional education.
 Special issue: nutrition.

Abstract: All people involved in the health care of low-income groups have a responsibility to learn all they can about operating food programs, according to the author of this article for nutritionists and other health professionals. The article reviews a number of these programs, including the Food Stamp Program, Supplemental Food Program, and the Special Supplemental Food Program for Women, Infants, and Children, and discusses briefly what they can do for the particularly vulnerable reproducing woman and infants and preschool children. A project which has utilized some of these programs successfully is outlined.

1323-75

EXAGGERATED CONCLUSIONS BASED ON INADEQUATE DATA.

Bernard L Oser
 Food Prod Dev 9 (4): 18, 22, 26. May 1974.
 HD9000.1.P6W

Additives and adulterants, Cancer, Carcinogens, Coloring agents, Food additives, Natural foods.

Abstract: The author presents his views on the recent concern by consumers about cancer causing agents in food. He feels that, in some instances, food additives, colorings, and pesticides have been labeled carcinogenic not as a result of thorough scientific testing and experimentation, but as a result of public pressure and the misuse of scientific data. Also discussed is the relationship between fear of carcinogenic food and the emerging popularity of natural foods.

1324-75

CALORIES AND WEIGHT: THE USDA POCKET GUIDE.

U. S., Consumer and Food Economics Institute
 Louise Page, Nancy Raper
 Washington 99 p. illus. June 1974.
 RM222.05 1974 P6W (U. S. Department of Agriculture. Agriculture information bulletin no. 364.)
 Caloric values, Diets, Food guides, Weight control.
 Supercedes (i.e., continues) Home & Garden Bulletin No. 153, same title.

Abstract: A guide for monitoring caloric intake and maintaining desirable body weight. It contains explanations of what a calorie is, how fat is stored and lost, how to begin a diet, and the importance of the four basic food groups. Tables of caloric content of beverages, snacks, and foods of all types are included in addition to a guide for determining serving sizes of meat.

1325-75

FOOD ADDITIVES AND HYPERACTIVITY: A COMPARISON OF FOOD ADDITIVES IN THE DIETS OF NORMAL AND HYPERACTIVE BOYS.

Sushma Palmer, Judith L Rapoport, Patricia O Quinn
 Clin Pediatrics 14 (10): 956-959. Oct 1975.
 RJ1.C5 P6W

Allergies, Behavior change, Dietary surveys, Food additives, Hyperactivity, Research, School children (6-11 years).

Abstract: The consumption of food additives in a group of school aged children and their unaffected peers was compared in order to investigate the possibility of a "food additive-allergy-hyperactivity" triad. A Parent Symptom Questionnaire for each child, a weighted 93-item scale containing separate factors for restless, aggressive and immature behaviors was filled out with resulting behavior rating scales for each. The results were in contrast to Feingold's proposals that hyperactive children consume larger than normal amounts of food additives.

1326-75

ROLE OF NATURAL AND SYNTHETIC SWEETENERS.

R M Pangborn, M L Larson
 Food Technol 29 (8): 75-76. Aug 1975.
 J89.8 P7398

Disorders, Food-related disorders, Nutrient excesses, Nutritional quality, Sugar, Sugar substitutes.

Abstract: Excessive consumption of sugar has been implicated in a number of human disorders; dental caries, excessive calories resulting in over-nutrition and obesity, diabetes, and heart disease. Results are presented of the authors' studies of three sugar substitutes in noncarbonated beverages and gelatin, saccharin, cyclamate, and aspartame. It is stated that aspartame most approximated the sensory properties of sucrose and saccharin the least. Further research is required to find the ideal sugar substitute.

1327-75

SENSITIVITY TO PHYSIOLOGICAL HUNGER CUES: ARE THE OBESSE REALLY DIFFERENT?

E S Parham, M C Keng, I Mohiuddin
 Nutr Rep Int 12 (6): 383-386. Dec 1975.
 RC620.A1W8

Behavior, Environmental factors, Hunger, Obesity, Research.
 Abstract: The results of a study of 300 females and 42 males (of varying weights) to assess sensitivity to internal hunger cues as a reason for obesity are reported. The study failed to find that obese persons differed significantly from others in their sensitivity to internal hunger cues. Results seemed to indicate that environmental influences, such as meal schedules, exerted pressures. Greater sensitivity was found among normal males than normal females.

1328-75

STARVATION.

Ellen S Parham
 J Home Econ 67 (6): 7-11. Nov 1975.
 J21.8 J82

Deficiency diseases and disorders, Disorders of body parts and systems, Endurance, Energy metabolism, Famine, Hunger, Starvation.

Abstract: The characteristics of starving people are summarized. Discussed are physiological effects, sexual functions and reproduction, growth and development, the importance of nutrient stores, behavioral effects, social effects, starvation as a slow process, and nonhunger burdens. Examples of starvation behavior are taken from the Minnesota Experiment, Japanese prison camps, 1944-1945 Dutch famine, 1972 Indian plane crash, stranded Donner expedition of 1846, and the African Ik tribe.

1329-75

WHAT HOMEMAKERS KNOW AND DO ABOUT FEEDING THEIR FAMILIES.

Joanne Pearson
 Fam Econ Rev p. 24-26. Fall 1973.
 A321.9 R31

Family nutrition, Food beliefs, Food habits, Food preparation, home, Homemakers, Meal planning, Nutrition knowledge, Surveys.

Abstract: Results of a study by Crossley Systems, Inc., for the Department of Agriculture are presented. The areas questioned by the survey include selection, handling, and preparation of food, and evaluating the nutritional balance of daily meal plans. Information was collected on family eating practices and on beliefs about such practices.

1330-75

PLANNING DIABETIC DIETS (FILMSTRIP).

Atlanta, Ga., National Health Films 67 fr. color. 35 mm. and tape in cassette. [1973].
 TX361.D52P56 P6W AV

Diabetes mellitus, Diet planning, Diets for special conditions, Therapeutic and special diets.

With guide. Tapes in cassette, s/a, 15 min. each side.
 Abstract: A view of the importance of diet planning for persons suffering from diabetes mellitus is presented. The use of exchange lists for milk, vegetables, fruit, bread, meat, and fat as required in diabetic diet planning is recommended. The use of seasonings and alcoholic beverages is also covered along with items which are prohibited from the diabetic diet. Sources for obtaining exchange lists and diabetic cookbooks are given.

1331-75

PLANNING DIABETIC DIETS (SLIDES).

Atlanta Ga., National Health Films 67 col. slides. 2 x 2 in. and tape in cassette. 1973.
 TX361.D52P56 P6W AV

Diabetic diets, Diet planning, Diets for special conditions, Therapeutic and special diets.

With guide. Tape in cassette s/a, 15 min. each side.
 Abstract: Diet planning for people suffering from diabetes mellitus is presented. The use of exchange lists for milk, vegetables, fruit, bread, meat, and fat in the planning of diabetic diets is detailed. Seasoning and alcoholic beverage usage is also covered along with a discussion on items prohibited from the diabetic diet. Sources for obtaining exchange lists and diabetic cookbooks are given.

1332-75

PLAY IT SMART, EAT A WELL-BALANCED DIET.

Forecast Home Econ 21 (4): P26. Dec 1975.
 J21.8 H752

Bulletin boards, Class activities, Food habits, Instructional materials, Meal planning, Nutrition education.

Abstract: To demonstrate clever meal planning and encourage students to practice meal planning using new and familiar foods, this activity involves surveys of students' eating habits. Students also select menu plans from a newspaper or magazine and discuss why they chose it. Suggestions for a bulletin board display encouraging students to eat a well-balanced diet are included.

1333-75

THE PUBLIC SEMINAR AS A NUTRITION EDUCATION APPROACH.

Richard W Podell
 J Am Diet Assoc 67 (5): 460-463. Nov 1975.
 J89.8 A834

Dietary surveys, Nutrition education, Public health programs.
 Extract: Participants attending a public seminar on nutrition and coronary disease were questioned on their knowledge and

- attitudes with respect to risk factors and low-cholesterol, low-saturated-fat diets and asked to report their dietary behavior. Among the positive results of this educational experience was a determination by participants to learn more, to care more, and to change dietary patterns. Thus, under the specific circumstances, the seminar was an effective public health technique.
- 1334-75**
COMPREHENSIVE EVALUATION OF FATTY ACIDS IN FOODS, PART 3, EGGS AND EGG PRODUCTS.
Linda P Posati, John E Kinsella, Bernice K Watt
J Am Diet Assoc 67 (2): 111-115. Aug 1975.
189.0 AM34
Eggs. Fatty acids, Food analysis, Food composition tables, Food tables, content, Nutrient content determination. Extract: Tabulations of fatty acid data for eggs and egg products are presented. The compilations were prepared after collation of data and information from numerous reports published since 1960. Production and analytical factors evaluated to assess the significance and accuracy of data for inclusion in nutrient tables are discussed. The derivation of a factor for converting percentage compositional data for fatty acids to a form suitable for food composition tables is outlined.
- 1335-75**
DIETARY MEASURES TO IMPROVE BEHAVIOR AND ACHIEVEMENT.
Hugh W S Jr Powers
Academic Therapy 9 (3): 203-214. Winter 1973/74.
RM1.A22 P5W
Blood glucose level, Carbohydrate modifications, Diet improvement, Therapeutic and special diets.
Abstract: Research has shown that behavior and learning are influenced by changes in blood sugar levels. In other words, blood sugar (CHO foods) plays an important part in brain metabolism. This theory is tested on 260 children and young adults with learning and behavioral difficulties. Nine representative cases are given with charts showing considerable improvement after treatment was applied. Related studies are mentioned.
- 1336-75**
PREPARING A BABY'S FORMULA (FILMSTRIP).
Atlanta, Ga., National Health Films 71 fr. color. 35 mm. and tape in cassette. [1971].
TX361.C5P7 P5W AV
Infant diets, Infant feeding, Infants (To 2 years).
With guide. Tape in cassette, w/a, 10 min. each side.
Abstract: The method of preparing a newborn baby's formula by terminal sterilization is presented. Topics covered include an exploration of what constitutes formula, and the components of formula prepared at home. Shown are the types and quantities of equipment required and ways of checking for proper operation of bottles and nipples. Presented in detail are the four steps in preparing formula by the terminal sterilization method.
- 1337-75**
PREPARING A BABY'S FORMULA (SLIDES).
Atlanta, Ga., National Health Films 71 col. slides. 2 x 2 in. and 1 cassette. [1971].
TX361.C5P7 P5W AV
Infant diets, Infant feeding, Infants (To 2 years).
With guide. Tape in cassette w/a, 10 min. each side.
Abstract: Discussed is the method of preparing a newborn baby's formula by terminal sterilization. Topics include an explanation of what formula is, cost and availability of ready-made formula, and the components of formula prepared at home. Shown are the types and quantities of equipment required and ways of checking for proper operation of bottles and nipples. Presented in detail are the four steps in preparing formula by the terminal sterilization method.
- 1338-75**
VEGETARIAN DIETS.
Nancy B Rader
Fam Econ Rev p. 14-16. Summer 1974.
A321.9 R31
Diet information, Diet planning, Nutritional deficiencies, Nutritional quality, Nutritional value, Vegetarian diets, Zen macrobiotic diet.
Abstract: The nutrition planning of vegetarian diets is discussed. Foods acceptable for the strict vegetarian, ovo-lacto-vegetarian, and lacto-vegetarian are presented along with the dangers of the Zen macrobiotic diet. Food groups such as beans, peas, and nuts; whole grain and enriched breads and cereals; vegetables and fruits; and dairy products and eggs are analyzed in terms of their nutritional value. Nutrient deficiencies commonly present in vegetarian diets and how to overcome them are included.
- 1339-75**
CHOMP CHOMP: THE GOOD EATING GAME FROM PANTRY PRIDE (GAME).
Judith A Rappaport
Pantry Pride Supermarkets, Marketing Dept.
Philadelphia 1 fold. sheet, 1 card. 1975.
TX355.C46 P5W AV
Basic Four, Child nutrition, Educational games, Nutrition education.
Abstract: Developed by a home economist and nutritionist, a "Chomp Chomp" player wins by being the first to reach the dinner table, by drawing appropriate cards from the four basic food groups, the player is able to "complete" nutritionally balanced meals and move closer to the table. The four basic food groups and the number of daily servings needed by a child are listed.
- 1340-75**
NUTRIENT INTAKE OF WOMEN.
Ruth A Redstrom
Fam Econ Rev p. 22-24. Fall 1973.
A321.9 R31
Females, Nutrient intake, Nutritional deficiencies, Recommended Dietary Allowances.
Abstract: A brief look at defining the nutrient needs of women is presented. Statistics based on a comparison between 1965 level nutrient content of one day's food and current RDA's reveal various categories of women which usually demonstrate calcium and iron deficiencies. Vitamin and calorie requirements are also briefly analyzed.
- 1341-75**
VEGETARIANISM (AUDIOTAPE).
O D Register, Kathleen Zolber
American Dietetic Association
Chicago Audiocassette in cassette. 60 min. 2 s. Mar 1972.
TX392.R4 P5W AV
Diet planning, Food beliefs, Nutrient requirements, Nutrient sources, Nutritional adequacy, Vegetarian diets.
With study guide.
Abstract: More and more individuals are turning to vegetarianism often without adequate information on food values and nutritional principles. Nutritional requirements of the adult human body make it necessary for a vegetarian to supplement his diet with selections from other food groups. Possible nutrient inadequacies in vegetarian diets mentioned are protein, calories, calcium, acid, iron, vitamins and nitrogen balance, among others. References are included in the study guide.
- 1342-75**
ADOLESCENT PREGNANCY: THE INFLUENCE OF GROWTH, NUTRITION AND THE ENVIRONMENT (AUDIOTAPE).
Sarah Sue Ritchey, Sandra Paulkner
American Dietetic Association
Chicago Audiocassette in cassette. 60 min. 2 s. Apr 1974.
TX361.P7R5 P5W AV
Adolescents (12-19 years), Dietary standards, Environmental factors, Nutrient functions, Nutrient requirements, Nutrition, Pregnancy and nutrition, Pregnancy diets, Weight control.
With study guide.
Abstract: Statistics have shown a higher death rate of newborn babies of adolescent mothers. Factors frequently contributing to this are poor nutritional status and biological immaturity among average adolescents. This discussion explains why adolescent pregnancy is a risk medically, socially and educationally, and suggests what society can do to establish a normal life for pregnant adolescents. Supplementary charts and references cited in the content are included in the study guide.
- 1343-75**
THE RIGHT COMBINATION: A GUIDE TO FOOD AND NUTRITION.
Elizabeth Chant Robertson
Toronto, Gage Educational Pub. 180 p. illus. [1975].
TX353.R63 P5W
Basic nutrition facts, Cookery, Canadian, Food economics, Food handling, Food preparation, Meal planning, Nutrient functions, Nutrient sources.
Abstract: Details on the functions and sources of nutrients, the nutrient content of foods, and suggestions for planning meals and diets are presented. Canada's food guide is discussed in terms of meeting daily nutrient requirements and as applicable to meal planning. Food supplements, health foods, techniques of measuring vitamins, the effects of processing on vitamin C, food as a source of energy, and the conversion of food into energy are discussed.
- 1344-75**
BASIC NUTRITION AND DIET THERAPY. 3d ed.
Corrine H Robinson
New York, MacMillan 369 p. illus. [1975].
RM216.R652 1975 P5W
Diet information, Nutrition, Therapeutic and special diets.
Abstract: Presents basic information on nutrition and diet therapy for students of practical and vocational nursing, dietetic technology and other health-related fields. Individual and community goals concerning nutrition are discussed. Information on nutrients covers nutrient functions, utilization, food sources, Recommended Dietary Allowances, and effects of deficiencies. Practical planning for good nutrition and diet therapy are covered, including many specific diets for various ailments.
- 1345-75**
EFFECT OF ORAL CONTRACEPTIVES AND VITAMIN B6 DEFICIENCY ON CARBOHYDRATE METABOLISM.
D P Rose
Amor J Clin Nutr 28: 872-878. Aug 1975.
369.8 J624
Carbohydrate metabolism disorders, Clinical nutrition, Contraceptives, oral, Experimental diets, Experiments, Pyridoxine, Vitamin deficiencies.
Extract: Oral glucose tolerance, urinary xanthurenic acid excretion, and plasma pyridoxal phosphate concentrations were

BIBLIOGRAPHY

1346-75

determined in nine women taking oral contraceptives and in four controls. The tests were repeated after 4 weeks ingestion of a vitamin B6-deficient diet and again after pyridoxine supplementation. Vitamin B6 deficiency was associated with a deterioration in the glucose tolerance of the contraceptive steroid-treated group despite normal or elevated plasma insulin levels.

1346-75

THE RATIONALE FOR, AND DESIGN OF, A RANDOMIZED CONTROLLED TRIAL OF NUTRITIONAL SUPPLEMENTATION IN PREGNANCY.
David Rush, Zena Stein, Morvyn Sussner
Nutr Rep Int 7 (5): 547-553. May 1973.
RC620.A1W8

Death rate, Infants (To 2 years), Negroes, Nutritional surveys, Pregnancy and nutrition, Research, Supplements (Nutrient), Weight.
Extract: A randomized controlled trial of nutritional supplementation is described. The trial is being made in a poor American black population which has chronically high rates of low birthweight and perinatal mortality. This paper gives the rationale for the trial and the design of the study.

1347-75

MEASURING THE EFFECTS OF NUTRITION ON HUMAN DEVELOPMENT AND BEHAVIOUR.

Ibrahim O Saadeh
Impact Sci On Soc 24 (2): 181-187. Apr/June 1974.
241.5 IN7

Behavior, Mental development, Nutrition, Physical development, Research needs.

Extract: A new approach through better research-design and testing procedures for measuring efforts of nutrition on human behavior and development is promoted. Although food plays a vital role in everyone's life, there is uncertainty regarding its direct influence on all aspects of development. Food and nutrition to affect the course in physical development. Emotional make-up and mental behavior are influenced by diet. The direct relationship between aspects of development and nutrition needs further study.

1348-75

THE PRIORITY OF NUTRITION IN A NATION'S DEVELOPMENT.

Fred T Sai
Impact Sci On Soc 24 (2): 131-140. Apr/June 1974.
241.5 IN7

Developing nations, Food economics and consumption, Food supply, Maternal and child health, Nutrition, Socioeconomic influences.

Extract: All societies have known, for short or long periods, what it means and costs to go hungry. Among the approaches existing to resolve the problem of inadequate nutrition in developing lands is that of convincing the leadership that the situation is real and begs immediate attention. A coherent scheme describes different ways to make the established order face reality and implement a rational program benefiting all society, but especially mothers and infants.

1349-75

FASTING IN ISLAM.

A B Sakr
J Am Diet Assoc 67 (1): 17-21. July 1975.
389.8 AM34

Fasting, Food habits, Life styles, Muslims, Nutritional surveys, Religious dietary laws, World problems.

Extract: During Ramadan, the ninth month of the Islamic lunar calendar, all Muslims beyond the age of puberty are required to fast from dawn until sunset. The demands of this partial fasting, by their very nature, change the life style during that period, and a number of special customs revolve around food and the proscription of day-time eating.

1350-75

INFANT NUTRITION AND SOCIO-CULTURAL INFLUENCES IN A VILLAGE IN CENTRAL MEXICO.

D Sanher, J Cravioto, A G Van Veen
Trop Geogr Med 22: 443-451. 1970.
448.8 D65

Breast feeding, Child nutrition, Child rearing practices, Food habits, Food selection, Infant feeding, Meal patterns, Mexico, Rural areas.

Abstract: The purpose of this study was to assess rural Mexican infant feeding practices and their relationship to social and cultural factors. Social patterns were found to be typical of those in developing countries--large families, high birth rate, low educational level, little contact with contemporary knowledge, and strong bonds to tradition. Early introduction of supplementary foods for infants, shortening of the breast-feeding period, and acceptance of bottle-feeding were trends found among some of the women. Nonetheless, the mother's traditional "hot-cold" concepts regarding food, health, and disease strongly influenced the dietary patterns of the children. The mother's educational level was most closely correlated with family food consumption.

1351-75

CARBOHYDRATES AND THEIR ROLES.

Symposium on Foods: Carbohydrates and their Roles, 5th, Oregon State University, 1968

H W Schultz
Westport, Conn., AVI Publishing Co., Inc. 458 p. 1969.
QD320.S9 1968 P5W

Carbohydrate metabolism disorders, Carbohydrates, Chemical properties, Obesity, Research, Starch, Sugar, Symposia.
Abstract: This report contains 21 papers and includes a summary and a panel discussion. The symposium is divided into six sections: an introduction; Physical and chemical structure of carbohydrates; Advances in analytical methodology; Reactions and interactions of carbohydrates; Carbohydrates in nutrition and disease; Role of carbohydrates in the food industry.

1352-75

DIETARY CHOLESTEROL CONTROL - FOR ALL INFANTS?

Nancy Selvey
J Amer Med Assoc 233 (6): 562. Aug 11, 1975.
488.9 AM37

Child nutrition, Cholesterol, Diets, Hyperlipoproteinemia, Infant diets, Infant feeding, Milk, Skin milk.
Abstract: The Committee on Nutrition of the American Academy of Pediatrics specifically recommended against dietary intervention for all children to reduce fat and cholesterol intake. Skimmed milk may not be appropriate for children other than those with hereditary hyperlipoproteinemia since it may be lacking in calories or essential fatty acids, or may provide an excess of protein or minerals in relation to calories. References are given including those with opposing views.

1353-75

ATHEROSCLEROSIS - PART 5: DIET TRIALS.

William C Sherman
Food and Nutr News 47 (1): 3. Oct/Nov 1975.
389.8 P7332

Atherosclerosis, Cardiovascular disorders, Clinical investigations, Clinical nutrition, Corn oil, Dietary factors, Dietary information, Fat-restricted diets, Therapeutic and special diets.

Abstract: Two London investigations concerning reducing serum cholesterol by diet modification as a beneficial treatment for atherosclerotic heart disease are examined. In a result of one, it was concluded that corn oil cannot be recommended as a treatment of ischaemic heart disease as it is possibly harmful. The other investigation concluded that a lowfat diet has no place in the treatment of myocardial infarction.

1354-75

NUTRITIONAL AND PHYSIOLOGICAL EFFECTS OF NITRATES, NITRITES, AND NITROSAMINES.

B L Shirley
BioScience 25 (12): 789-794. Dec 1975.
500 IN322

Nitrates, Nitrites, Nitrosamines, Nutritional quality, Physiology, Toxicity.

Extract: Information on nitrates, nitrites, and nitrosamines, counted among the potentially hazardous toxic substances to domestic animals and humans in our environment is provided to scientific researchers. Present active research indicates that nitrate and nitrite are factors in nutrition and metabolism of animals and further study is indicated in regard to the occurrence, formation, and nutritional and physiological effects of these three toxic substances. A selected bibliography is included.

1355-75

OBESITY: ITS PATHOGENESIS AND MANAGEMENT.

Trevor Silverstone
Acton, Mass., Publishing Sciences group 240 p. [1975].
RC628.S52 P5W

Clinical nutrition, Obesity, Therapeutic diets, Therapy, Weight control.

Extract: A collection of scholarly essays is presented, each dealing with the problem of obesity from a particular point of view, which is of value to researchers and therapists. Topics included are relevant and significant theoretical and practical advances currently being made on obesity, related to pathogenesis and management. Each contributor is an acknowledged authority in his discipline and is familiar to those already working in the obesity research field. Graphs, charts, and tables are included.

1356-75

SUGARS IN NUTRITION.

Horace Lawson Sipple, Kristen W McNutl
Nutrition Foundation

New York, Academic Press 768 p. [1974].
TX553.S8593 P5W

Carbohydrate metabolism disorders, Carbohydrate-rich foods, Congresses, Diabetes mellitus, Food-related disorders, Nutrient functions, Nutrient sources, Nutrition, Sugar.

Extract: Advances being made in knowledge concerning the metabolic and nutritional role of the many sugars and derivatives that are now components of the human diet are provided to all people interested in nutrition. Emphasized topics include usage trends, digestion and absorption, metabolism of polyols, disorders related to sugar metabolism, therapeutic use of sugars, and biochemistry and psychology of sweetness. Charts, graphs, tables, and bibliographies are included.

1357-75

THE EASY 24 HOUR DIET TOGETHER WITH THE SCALE DOWN COOKBOOK OF 100 NEW RECIPES.

Harvin Small
Garden City, N. Y., Doubleday 297 p. illus. 1973.
RM222.2.559

Cookbooks, Diet planning, Dietary information, Recipes, Weight

reduction.

Abstract: The theories of Alcoholics Anonymous as well as their motto "One Day at a Time" are behind the philosophy of this book. The purpose of this book is to encourage the dieter emotionally through proper diets, practical aids to emotional discipline, how to choose a reducing system to fit a personality, and exercises. In the second section use of calorie-reduced ready made foods is discussed, and 100 low calorie recipes are given.

1358-75

CHILD NUTRITION IN A CHANGING WORLD.

Wila Banton Smith
Child Care Quarterly 51 (3): 142-145. Jan 1975.
LB1101.C48 P5N

Child development, Child nutrition, Deficiency diseases and disorders, Learning ability, Malnutrition, Nutrition education, Nutrition programs, Research.

Abstract: The effects of malnutrition on learning are discussed. Studies of premature children born to malnourished mothers indicate that the intellect and learning ability of such children were severely affected. Studies also indicate that the earlier the malnutrition the more severe and permanent is the damage. The need for nutrition education at all economic levels is stressed. Also mentioned are such programs as Home Start, prenatal care, and Congressional activity.

1359-75

THE VEGETARIAN DIET - FOOD FOR US ALL.

Lydia Sonnenberg, Kathleen Zolber, U D Register
American Dietetic Association
[Chicago] 1 v. (loose-leaf). [1973?].

TX302.A586 P5N

Plant sources of foods, Study guides, Vegetarian diets, Vegetarianism.

Abstract: Primarily designed for the dietitian, this study kit presents an historical perspective of vegetarianism and reviews scientific literature relevant to vegetarian diets. The role of plant foods in the diet are presented along with new developments in conventional plant sources and the principles of planning vegetarian diets. Food consumption patterns are discussed, dietary patterns are compared, and foods of the future are revealed. A pre-examination and a post-examination are included.

1360-75

VULNERABLE PERIODS OF LACTATION - A VIEW ON BREAST FEEDING PRACTICES IN BRAZIL.

Paulo L R Sousa
Environ Child Health 21 (4): 216-217. Aug 1975.
RJ1.J6

Brazil. Breast feeding, Infant feeding, Lactation, Surveys. Abstract: The understanding of four vulnerable periods of lactation, as observed in Brazilian hospitals, is stressed as necessary to establish a satisfactory emotional environment for breast feeding. These four stages are the first post-partum minutes and hours, the post-hospitalization period, the sixth week of life, and the first menstrual period. Understanding of these potential problem areas can lead to their successful handling and thus avoid the incorrect introduction of bottle feeding.

1361-75

DIETARY FIBRE.

D A T Southgate
Plant Foods for Man 1 (1): 45-47. Autumn 1973.
QP141.A1P55

Fiber. Vocabulary.

Abstract: The use of terms, especially dietary fiber and crude fiber is discussed. Laboratory methods are explained. Evidence of a link between intake of fiber and some Western civilization diseases justifies more closely controlled studies.

1362-75

CONTRIBUTIONS OF MICROORGANISMS TO FOODS AND NUTRITION.

Harvin L Speck
Nutr Revs 38 (4): 13, 16. Dec 1975.
389.8 W957

Digestive tract, Food analysis, Food chemistry, Intestinal absorption, Microorganisms, Nutrition, Research needs. Abstract: Microorganisms play an important role in man's existence. The need for more information on the activities of the intestinal microflora, and the changes which result in these microflora from changes in dietary intakes, is discussed. Results of studies of the increased use of lactobacillus acidophiles are cited which point to increasing evidence of the need for products containing lactobacilli in the American diet.

1363-75

THE OOPSIES (FILMSTRIP).

Evelyn B Spindler
U.S., Extension Service
Washington, D.C. 1 filmstrip, 22 fr, si, 35mm, col. Nov 1963.
RM222.2.Q5 P5N AV

Exercise, Food habits, Hereditary factors, Motivation, Obesity, Psychological aspects, Social influences, Weight control, Weight reduction.

With accompanying teacher's guide and narration; distributed by Photo Lab, Inc., Washington, D. C.

Abstract: People overeat for many reasons, one of the prime reasons being habit. Food habits are instilled early in life

when we are young and active. The older we get, the less active we are, and the fewer calories we need; but we keep eating the same amount of food, and the extra calories turn to fat. People also like to eat for social reasons or because they are bored, frustrated, or simply ignorant of dietary facts. Heredity also plays a role in one's propensity to gain weight. People usually decide to reduce to improve their appearance and/or their health. The most important ingredients in a reducing regimen are (1) to set a weight goal and a reason for wanting to reach it, (2) to resist extra food, and (3) to get regular exercise.

1364-75

SMOKING AND OBESITY: THE BEHAVIORAL IMPLICATIONS.

Richard StPierre, Carrie Lee Warren
J Sch Health 45 (7): 406-408. Sept 1975.
LB3401.J6 P5N

Adolescents (12-19 years), Behavior change, Health education, Obesity, Psychology, Smoking, Young adults (20-34 years).

Abstract: Cigarette smoking and obesity, two major health problems, are regarded as behavioral problems. Factors which encourage and reinforce these habits among adolescents include reduction of tension, group social activities, and peer or parental approval. A positive rather than a negative approach is needed to bring about a change in these respects. Identification of conditions stimulating the behavior will aid in planning corrective action. Support of friends or teachers is essential for success.

1365-75

STARCH IN NUTRITION.

Macaroni J 57 (4): 20-21. Aug 1975.
298.8 N46

Foodborne diseases, Nutritional value, Starch, Sugar. Abstract: Excerpts from Dr. Alfred M. Meiss' paper entitled "Starch and Nutrition" as appeared in Agri/Industry News are highlighted. Starch, the most important source of food energy on a worldwide basis, is being supplanted by increased sugar usage; Dr. Meiss explains the consequences. Heart disease versus sucrose intake level, diabetes are related to a starch-to-sucrose shift, and the current deficiency of dietary fiber in American diets are also discussed.

1366-75

SUGAR IN THE DIET OF MAN.

F J Stare
World Rev Nutr Diet 22: 237-326. 1975.
389.1 W892

Carbohydrate-rich foods, Dental caries, Food-related disorders, Foodborne diseases, Obesity, Sugar.

Abstract: A collection of essays on sugar dealing with subjects such as sugar as a food, sugar and dental decay, sugar as a nutrient, sugar as a factor in the development of coronary heart disease, obesity and weight control, hypoglycemia, carbohydrates, diabetes, and blood lipids.

1367-75

EPIDEMIOLOGICAL AND DIETARY ASPECTS OF RICKETS AND OSTEOMALACIA.

Joan M L Stephen
Proc Nutr Soc 34 (2): 131-138. Sept 1975.
389.9 W953

Bone disorders, Clinical nutrition, Dietary factors, Nutrient intake, Osteomalacia, Rickets.

Abstract: The recent increase in the incidence of rickets and osteomalacia has given rise to the study of the dietary and epidemiological aspects of these disorders, in British medical circles. Indications are that vitamin D dietary deficiencies, combined with the lack of exposure to sunlight, are important causes of these diseases. Studies linking the dietary intake of calcium to rickets are cited.

1368-75

PIKING AND EATING: FOOD ACTIVITIES FOR YOUNG CHILDREN.

Harriet A Stevens
Iowa City, Iowa, University of Iowa 111 p. illus. [c1974].
TX355.S72 P5N

Activity books, Child nutrition, Childrens cookbooks, Cooking, Nutrition education, Preschool children (2-5 years), Recipes, Teaching guides.

Abstract: Teachers are guided in encouraging young children to learn about food and become involved in its preparation. Among the subjects covered are nutrition in general, working with children in food projects, and guidelines for safety. Included are activities and projects concerning apples, cereal grains, and vegetables. Recipes for soups, sandwiches, main dishes, vegetables, fruits, breads, and cereals suitable for teachers with no cooking experience are included.

1369-75

SUGAR - A FACT SHEET; A SUMMARY OF BASIC INFORMATION ABOUT SUGAR AND ITS USES.

Sugar Association
[New York, Sugar Association] 2 p. [n.d.].
TI560.S959 P5N

Basic nutrition facts, Carbohydrate-rich foods, Food consumption, History, Nutrient functions, Nutrient intake, Nutrient values, Sugar.

Abstract: A summary of basic information about sugar and its uses; this fact sheet provides a definition of sugar, highlights of the history of sugar development, and details on the types and uses of sugar. Types of sugar discussed include raw,

BIBLIOGRAPHY

1370-75

granulated, brown, liquid, levulose, dextrose, lactose, corn syrup, honey, and maple syrup. The performance characteristics of sugar are presented along with sugar production methods, consumption patterns, and nutrition aspects of sugar.

1370-75

SUGAR AND HEALTH: THE 15 QUESTIONS MOST FREQUENTLY ASKED ABOUT SUGAR AND WELL-BEING - AND THE ANSWERS THE EXPERTS GIVE US.

Sugar Association
[Washington, Sugar Association] 24 p. [1975].

TX560.S9592 P5W

Foodborne diseases, Health, Nutrient functions, Nutrient intake, Nutrient values, Nutrients, Sugar.

Abstract: The answers to questions on sugar consumption in the United States are based on the opinions of various scientific specialists and on scientific literature as compiled by the Sugar Association, Inc. Discussions are provided for the following topics: the need for sugar; sugar as a cause of hypoglycemia, diabetes, and coronary heart disease; tooth decay; calcium absorption; raw sugar versus refined sugar; and sugar consumption patterns.

1371-75

IDENTIFYING FOOD-RELATED VALUES OF LOW-INCOME MOTHERS.

Carol B Suter, Helen F Barbour

Home Econ Res J 3 (3): 199-204. Mar 1975.

TX1.N6

Behavior, Foods, Homemakers, Low income groups, Surveys, Value system.

Abstract: Research involving the determination of hierarchical rankings of food-related values by low-income mothers using a value instrument and card-sort interviews is summarized. Respective rankings of the values using the value instrument and interview schedule were: family life (1, 1), economy (2, 4), health (3, 3), friendship (4, 5), work efficiency (5, 2), and education (6, 6). The instrument appears to have potential for providing insight helpful in effecting improvement in food-related behaviors of low-income women.

1372-75

SYMPOSIUM ON SOCIAL AND ECONOMIC FACTORS IN HUMAN NUTRITION.

Food Nutr Notes Rev 32 (1,2): 5-16. Jan/Feb 1975.

389.9 A073

Elderly (65 + years), Food habits, Low income groups, Nutrient intake, Nutritional status, School children (6-11 years), School lunch, Socioeconomic influences, Symposia.

Abstract: This article presents abstracts of a number of papers presented at the 1973 Scientific Meeting of the Nutrition Society in Glasgow, Scotland. The areas covered include poverty and welfare policies; nutritional status of school children; nutrition of the elderly; food choices; low income families.

1373-75

KEEPING HEALTHY IN A POLLUTED WORLD.

Harald J Taub

New York, Harper and Row 246 p. 1974.

RB152.T3 P5W

Food beliefs, Pollutants, Pollution.

Abstract: In this book written for the lay public, the author offers several health measures, mainly of a nutritional nature, to be taken to fight the world's pollutants. Various vitamins, preferably in supplement form rather than relying on the variable amounts of vitamins from foods, are recommended for eliminating harm from such pollutants. For example, vitamin E is recommended for protection against smog and heart attack, vitamin A for eliminating attacks of asthma and for protection against lung cancer. It is also recommended that sugar and sweets be eliminated to reduce the common incidence of "hyper-insulinism-induced hypoglycemia", that water be boiled to reduce the chlorine content which is linked to heart diseases, and that sodium alginate be used to protect against radioactive strontium. A suggested reading list is included for further information.

1374-75

NUTRITION FOR THE MOTHER NURSING HER BABY (AUDIOTAPE).

The Diet Teaching Program

Wichita, The Diet Teaching Program Audiocassette in cassette.

1s. 8 min. 1974.

TX361.W8288 P5W AV

Amino acids, Basic nutrition facts, Breast feeding, Instructional aids, Instructional materials, Lactation, Nutrient sources.

Abstract: This tape emphasizes the use of a basic food group plan by the nursing mother to obtain good nutrition for herself and her baby. The plan proposed involves the checking of food intake and identifying nutrient deficiencies in the dietary patterns. The learner is then referred to various charts in the leaflet which list foods high in those particular nutrients. Tape time as well as pamphlet space is also devoted to a discussion of the amino acid content of foods and directions for complementary protein selection.

1375-75

PATHOLOGICAL GROWTH AND MATURATION IN INFANTS AND CHILDREN ASSOCIATED WITH MODERN METHODS OF FEEDING.

H C Trowell

Environ Child Health 21 (4): 192-198. Aug 1975.

RJ1.J6

Breast feeding, Child rearing practices, Children, Cultural factors, Infant feeding, Lactation, Maturation, Menarche,

Obesity.

Abstract: The reasons for childhood obesity continuing into adolescence and the significance of premature menarche are examined. Evidence is cited to support the author's belief that childhood obesity and premature menarche are the results of increased energy and protein intakes, which are brought about by the lack of breast feeding and the introduction of preprocessed baby foods in modern society. Some cultural reasons for these changes in baby feeding are examined.

1376-75

DIETARY FIBRE, CORONARY HEART DISEASE AND DIABETES MELLITUS.

PART 1. HISTORICAL ASPECTS OF FIBRE IN THE FOOD OF WESTERN MAN.

Hugh Trowell

Plant Foods for Man 1 (1): 11-16. Autumn 1973.

QP141.A1P55

Dietary history, Fiber, Food habits, Milling, Obesity.

Abstract: Western man has eaten grains and potatoes from Neolithic times to the present. The records seem to indicate that since milling and eating habits have changed, the causes of obesity can be traced to consumption of less dietary fibre.

1377-75

DIETARY FIBRE, CORONARY HEART DISEASE AND DIABETES MELLITUS.

PART 2. CORONARY HEART DISEASE AND DIABETES MELLITUS.

Hugh Trowell

Plant Foods for Man 1 (2) 91-97. Spring 1974.

QP141.A1P55

Coronary heart disease, Diabetes mellitus, Dietary history, Fiber, Food habits, Whole grain.

Abstract: Africans who eat such high-fibre carbohydrate food have less coronary heart disease and non-infective diseases of the colon. In England, as eating habits changed over the years, the relationship between diabetes mellitus and coronary heart disease with consumption of starchy high-fibre carbohydrate food is derived from studies of death rates. Experimental literature shows hypercholesterolaemia and excretion of bile salts are altered with changes of cereal dietary fibre consumption.

1378-75

FOOD FOR LIFE - THE BASIC FOUR (FILMSTRIP).

Upperware Educational Services

Orlando, Fla. 4 filmstrips, color. 35 mm. and 4 audiotapes in cassette. 1975.

TX355.P66 P5W AV

Basic Four, Basic nutrition facts, Breads, Food groups, Fruit, Meat, Milk, Vegetables.

With teacher's guide. 4 audiotapes, w/a, 13-17 min. Each side. Contents: Bread-cereal (61 fr.); Meat (73 fr.); Milk (63 fr.); Vegetable-fruit (66 fr.).

Abstract: Designed as an instructional aid in nutrition education, this multimedia kit contains suggestions and guidelines for developing a nutrition education curriculum based on utilizing the four food groups in meal planning. It also contains color transparencies dealing with daily requirements, serving sizes, and nutrition contributions of the four food groups, student activities, and a pictorial/narration filmstrip guide.

1379-75

MEALS FOR TODDLER DAY CARE: FOOD PREFERENCE AND SPOON USE.

Sandra Twardosz, Michael P Cataldo, Todd R Risley

Young Children 30 (2): 129-144. Jan 1975.

LB1101.T6 P5W

Child care, Child care centers, Children, Day care services, Food preferences, Infant feeding, Menu planning.

Abstract: The results of a 72 day study of young children (13 to 30 months) at a Lawrence, Kansas day care center indicated that: 1) 7.7 ounces of food were consumed at lunch; 2) children preferred to eat "sushy" main dishes, fruits, and desserts; and 3) one-third more food was consumed when spoon meals (sushy foods) were served. The results indicated that effective meal planning could encourage spoon use among young children.

1380-75

BEEF AND VEAL IN FAMILY MEALS. rev. ed.

U. S., Consumer and Food Economics Institute

Washington 38 p. illus. June 1975.

TX749.U52 1975 P5W (U. S. Dept. Of Agriculture. Home and garden bulletin no. 118, rev.)

Beef, Cooking methods, Family nutrition, Food preparation, Home, Meal planning, Meat cuts, Recipes, Veal.

Abstract: Consumer guidance is provided on buying, storing, and cooking beef and veal. Inspection marks and labels are discussed in addition to frozen and canned meats. A table on the yield of boneless cooked meat from retail cuts of beef and veal is included. Tips and cooking timetables for roasting, rotisserie, broiling, frying, braising, and sautéing various cuts are listed.

1381-75

THE THING THE PROFESSOR FORGOT.

U.S., Dept. of Agriculture, Office of Communication

[Washington, U.S. Gov't. Print. Off.] 1 v. illus. [1975].

TX355.T48 P5W

Basic Four, Child nutrition, Children's stories, Food groups.

Abstract: An introduction to the four basic food groups is provided to parents in rhymed story form to read to their children. The basic nutritional message is that everyone needs the same kinds of food, but in different quantities. Illustrations.

tions and tables are included.

1382-75

DIET AND DENTAL HEALTH (AUDIO TAPE).

Karen Van der Werf, Lawrence L.
American Dietetic Association
[Chicago] audiotape in cassette 2s. 50 min. 1974.

TK61.D5 P58 AV

Dental caries, Dental health, Diet patterns, Dietary factors, Nutritional adequacy, Periodontal disease. With study guide.

Abstract: The relationships between nutrition and dentistry and the current emphasis on preventing dental disease are examined. Dental caries and periodontal disease, the most prevalent dental problems in the United States, are discussed in detail in relation to diet and nutrition deficiencies. The role of the nutrition counselor in the dental office in examining and prescribing patient diets is studied; sound counseling techniques are presented to encourage participation and cooperation.

1383-75

NUTRITION EDUCATION BRINGS SCHOOL TOGETHER.

Dorothy Van Edmond

Sch Foodserv J 29 (9): 33-36. Oct 1975.

389.8 S866

Curriculum planning, Nutrition education, Nutrition programs, School children (6-11 years).

Abstract: A one month program undertaken at a Maryland junior high school resulted in teachers, parents, and students becoming involved in what nutrition is all about. The program utilized nutrition workshops for teachers, audio visual aids, incorporation of nutrition into the students' everyday study plans, food tasting parties, and seminars. Local county extension agents, college students, and supermarket representatives joined to give a well rounded look at food and nutrition.

1384-75

APPROXIMATE NUTRITIVE VALUES OF COMMON FOODS.

Gail VanderJaet

Urbana, University of Illinois 16 p., 2 1-p. instruction leaflets. 1971.

TX551.V3 P58

Classroom materials, Food composition tables, Food groups, Instructional materials, Recommended Dietary Allowances, School children (6-11 years).

Abstract: These food tables showing nutrient composition of 174 common foods translated into percentage of the Recommended Dietary Allowances for a woman 22-35 years of age have been modified to make them easier to understand by younger children and slow readers. Instead of actual figures, each 10% is represented by an I. Thus 50% is IIIII. Number values are given only for calories. The intent is to make it possible to see at a glance the relative nutritive value of a food. For children in grades 3 to 5. Accompanying leaflets suggest some uses for the charts, offer some questions for the students, and an explanation of the RDA's.

1385-75

NUTRITIONAL NUANCES OF THE TERM PRESCHOOL CHILD AND THE NEED FOR PRECISE DEFINITION.

P S Venkatasalam

Paq Bull 5 (3): 27-29. Sept 1975.

QD431.A1P7 P58

Age groups, Child nutrition, Nutritional status, Preschool children (2-5 years), Semantics, Vocabulary.

Abstract: The need to clarify the definition of the term "preschool child" is provided to nutritionists, health workers, home economists, and teachers. The use of the precise definition of preschool age group is for convenience only when presenting ideas, understanding approaches, or providing the needs through appropriate programs for improving nutritional status and health of children.

1386-75

ALTERNATE PROTEIN SOURCE COMPARISONS.

Jov Veverka

Nutr News 38 (3): 10. Oct 1975.

389.8 W957

Class activities, Cooking instruction, Foods instruction, Home economics education, Meat alternates, Protein foods, Teaching techniques.

Abstract: Classroom activities for home economics students designed for acquainting students with meat alternates and new foods are described. It is suggested that students substitute a meat alternate in a favorite recipe, compute resultant calories, protein content, and cost, and then prepare both recipes. An evaluation of taste, texture, and appearance of the alternate recipe is performed. Classroom activity suggestions are also included for making protein patties.

1387-75

VITAL VITTLES WIN THE WEST (FILMSTRIP).

Shawnee Mission, Kan. 8mm film 48 fr. color. 35 mm. and audiotape in cassette. [n.d.].

TX355.V5 P58 AV

Basic Four, Basic nutrition facts, Child nutrition, Elementary grades, Nutrition education.

With teaching guide. audiotape w/a, 13 min. each side. Abstract: A humorous presentation for primary grade health students is given. The basic facts of sound nutrition for good health are presented in a frontier, wild-west setting. The

need for the four food groups - milk, meats, fruits and vegetables, and grains - to work together for sound health, is emphasized.

1388-75

VITAMIN E THERAPY IN PREMATURE BABIES.

Nutr Rev 33 (7): 206-208. July 1975.

389.8 W953

Clinical nutrition, Deficiency diseases and disorders, Infants (To 2 years), Iron, Therapeutic nutrition, Therapy, Vitamin E. Abstract: The pathological basis for the hemolytic anemia of vitamin E deficiency is discussed. The new work comparing the use of two different therapeutic forms of vitamin E in premature babies is evaluated for clinical nutritionists.

1389-75

VITAMIN LEVELS AT TERM AND IN THE NEONATE.

Nutr Rev 33 (10): 298-299. Oct 1975.

389.8 W953

Clinical nutrition, Maternal-fetal exchange, Vitamins, Water-soluble vitamins.

Abstract: Information on the fetus-maternal relationship with regard to nutrition, is provided to clinical nutritionists. When nine water-soluble vitamins were injected into mothers shortly before delivery subsequent levels in their babies were then compared with the maternal levels. Results indicate that levels of water-soluble vitamins, although higher in the newborn infant, are related to the levels in maternal circulation at delivery.

1390-75

HOMEMAKERS' FOOD AND NUTRITION KNOWLEDGE - IMPLICATIONS FOR NUTRITION EDUCATION.

Nabel A Walker

Nutr Program News p. 1-4. May/June 1975.

1.982 A2W955

Consumer economics, Family nutrition, Food preparation, home, Food selection, Homemakers, Homemaking skills, Nutrition knowledge, Nutritional status, Nutritional surveys.

Abstract: The results of a survey concerning homemakers' knowledge about food and nutrition are presented. The survey, conducted in 1970, required respondents to answer questions designed to reveal their knowledge about general nutrition facts, food handling, and food storage, and their ability to apply such knowledge to family meal planning. Opinions as to whether or not homemakers thought they were serving the proper foods, adequate quantities, and in sufficient frequency, were gathered.

1391-75

NOT FORGOTTEN BUT STILL POOR: A FOLLOW-UP STUDY OF FAMILIES IN CONTINUOUS CONTACT WITH EXTENSION AIDES FOR TWO YEARS.

Virginia Li Wang, Lawrence W Green, Paul H Ephross

College Park, Md., University of Maryland Co-operative Ext Union Service 30 p. 1972.

TX364.W34 P58 (Monograph no. 2)

Evaluation, Extension agents, Health, Low income groups, Nutrition aides, Nutrition education, Research.

Abstract: This monograph describes the second of a three-phase evaluative study of an Expanded Food and Nutrition Education Program. Homemakers enrolled in the program in the first year of the study were interviewed, and supplied names of friends not enrolled for another sequel of the study. It was found that nutritional practices have changed, a fact underscored by comparison of EFNEP homemakers with their noncollaborating friends. The EFNEP homemakers showed better awareness of their families' nutritional needs, and were more hopeful about their futures, even though statistics showed they had a lower economic status than their friends, a fact usually expected to produce the reverse effect. Health needs and practices of both groups were also assessed. Fifty-one percent of the homemakers and 50 percent of the friends perceived their own health as fair or poor. Their personal use of health facilities was poor, although they used them for their children. The authors of the report conclude the EFNEP program aides should become influential in health education as well.

1392-75

FOOD SPENDING PATTERNS OF SOUTHERN BLACK HOUSEHOLDS.

Constance Ward

Fam Econ Rev p. 8-11. Fall 1975.

A321.9 B31

Consumer economics, Diet information, Diet patterns, Dietary surveys, Food habits, Negroes, Nutritional adequacy, Southern states.

Abstract: The results of a survey dealing with food spending and diet quality in Southern black households are presented. The 1965 survey points out that the average black household spent \$5.77 per person per week and that there was a reduced tendency to purchase milk products, vegetables, and fruit. According to the survey, a smaller proportion of blacks than whites achieved good diets. Tables are presented which summarize survey results.

1393-75

BREAST-FEEDING: FIRST THOUGHTS.

Carol Weichert

Pediatrics 56 (6): 987-990. Dec 1975.

RJ1.P42

Breast feeding, Females, Lactation, Psychological aspects.

Abstract: Factors responsible for negative attitudes toward breast-feeding are discussed. These factors do not relate to

BIBLIOGRAPHY

1394-75

the relative properties of bottle or breast milk, but to anxieties and conflicts women experience in relation to their breasts and sexuality. A review of factual data in the literature that can be brought to bear in the clinical management of these anxieties is presented. The impact of physician attitudes and intervention on breast-feeding trends is discussed.

1394-75

NUTRITION UPDATE, 1975.

Jean Weininger, George M Briggs
J Nutr Educ 7 (3): 181-188. Oct/Dec 1975.
TX341.J6

Food-related disorders, Health, Nutrients, Nutrition, Nutrition concepts, Research.

Abstract: The continuous unraveling of new information about nutrients and food components has important implications for the nutrition educator in the promotion of good health. Highlighted in this interpretive review are some of the significant recent developments in nutrition research which have a direct bearing on human health and well-being. Topics discussed include insanity and nutrition, possible cancer relationships, diabetes mellitus, hyperkinesis, coronary heart disease, goiter, vitamin E, linoleic acid, and histidine.

1395-75

PREVENTION AND THERAPY OF DIABETES MELLITUS.

Kelly M West
Nutr Rev 33 (7): 193-198. July 1975.
389.8 W953

Clinical nutrition, Diabetes mellitus, Dietary factors, Preventive medicine, Preventive nutrition, Therapeutic and special diets, Therapy.

Abstract: Present knowledge concerning three related aspects of nutrition and diabetes is provided to clinical nutritionists. Discussions include the effects of nutritional factors on the risk of diabetes, the effect of diet on the manifestations of diabetes, and the role of diet in the treatment of this disorder including some of the specific dietary objectives and strategies in the various types of diabetes.

1396-75

IRON, NUTRITION - 1972 (AUDIOTAPE).

Hilda White
American Dietetic Association
Chicago. Audiotape in cassette. 2s. 50 min. Feb 1972.
TX553.I7W48 P68 AV

Iron, Iron-deficiency anemia, Nutrient functions, Nutrition knowledge, Psychological aspects.

With study guide.
Abstract: A review of the 1972 status of iron nutrition. Details are presented on iron deficiency and iron deficiency anemia and their prevalence in diagnosis, the psychological significance of iron deficiency, and problems associated with iron enrichment of foods. A brief glimpse at the emergence of iron nutrition is presented along with a discussion on the gaps in current knowledge about iron nutrition. An extensive list of references is included in the study guide.

1397-75

MEGAVITAMIN THIS AND MEGAVITAMIN THAT.

Philip L White
J Amer Med Assoc 223 (6): 538-539. Aug 11, 1975.
448.9 W437

Clinical nutrition, Food and Drug Administration, Food standards and legislation, Orthomolecular medicine, Therapeutic nutrition, Vitamins.

Abstract: The role of Congress, the FDA, NRP, and Prevention Magazine in the controversy surrounding megavitamin therapy is presented. FDA's position is that passage of the Vitamin Bill, S.548, would result in eradicating nutrient regulations and overruling present food standards. The lack of medical evidence to support megavitamin therapy and the potential risk of toxicity from vitamin and mineral overdoses are cited to support the need for continued FDA regulation.

1398-75

WESTERN HEMISPHERE NUTRITION CONGRESS, 4TH, BAL HARBOUR, 1974; PROCEEDINGS.

Western Hemisphere Nutrition Congress, 4th, Bal Harbour, 1974
Philip L White, Nancy Selvey
Acton, Mass., Publishing Sciences Group 407 p. [1975].
TX345.W4 1974 P68

Conferences, Food production, Malnutrition, Nutrition, Nutritional status, Proceedings, World problems.

Abstract: Some of the recent efforts of nutritionists to determine those elements and mechanisms that work to sustain a human life are provided to those in the nutrition field. The fundamental goal of adequate nourishment for growing populations underlies the search for new food sources, the efforts toward global sharing of technology in all areas of food production, and the search for precise information on human nutrient requirements.

1399-75

LET'S TALK ABOUT FOOD: ANSWERS TO YOUR QUESTIONS ABOUT FOODS AND NUTRITION.

Philip L White, Nancy Selvey
Acton, Mass., Publishing Sciences Group 282 p. [1974].
TX353.W48 P68

Basic nutrition facts, Consumer education, Food handling, Food preparation, Home, Food storage, Foods instruction.

Abstract: Information is provided that is designed to increase

general public understanding of the confusing world of foods and the science of nutrition. Particular emphasis is placed on sorting out such issues and concerns as difficult or unfamiliar chemical names, the hard sell of merchandising, the counter current of organic or natural food movements, and the ever-present condemnation of one or another food component (sugar, fats, food additives) as a supposed cause of disease.

1400-75

WHO ARE YOUR CUSTOMERS: GALLUP DATA PROFILE THE MARKET FOR NINE DIFFERENT TYPES OF RESTAURANTS.

Food Serv Mark 37 (10): 44, 46-47, 49. Oct 1975.
389.2538 P732

Commercial food service, Food habits, National surveys, Restaurants, Surveys.

Abstract: The results of a Gallup survey concerning the type of restaurant visited for evening meals. Nine types of foodservice operations are ranked by national and demographic popularity. The highlights of a National Restaurant Association survey are also included indicating the eating-out habits of the American public.

1401-75

PHYSICIANS' HANDBOOK OF NUTRITIONAL SCIENCE.

Roger J Williams
Springfield, Ill., Charles C. Thomas 114 p. illus. [1975].
RX353.W52 P68 (American lecture series, publication no. 963)
Biochemistry, Clinical nutrition, Diet improvement, Handbooks, Nutrition, Nutrition concepts, Nutritional adequacy.

Abstract: The effect of food and its constituents are analyzed. With clinical application of nutritional science to health problems, solutions vary for each individual. Topics discussed include nutritional needs, generalized cytopathy, nutritional supplements, nutritional environments' contamination and pollution, and what is not known about clinical nutrition.

1402-75

ZINC IN FOODS.

Barbara Wells Willis, Ann P Mangubat
Fam Econ Rev p. 16-17. Spring 1975.
A321.9 N31

Food tables, content, Nutrient sources, Nutrient values, Zinc.

Abstract: The importance of zinc in the human body, RDA for zinc, prime sources of zinc, and food processing effects on zinc content are discussed. A table supplied lists zinc content in the following food groups: shellfish, meat, poultry, and fish; dairy products and eggs; grain products, vegetables, and fruit.

1403-75

CHILD DEVELOPMENT AND CHILD HEALTH (FILMSTRIP).

Myron Winick
Parents' Magazine Films
New York 5 filmstrips. color. 35 mm. and 3 audiotapes in cassette. 1975.
RJ125.C48 P68 AV

Child care, Child development, Child nutrition, Health care, Pregnancy and nutrition, Pregnancy diets.

With discussion guide, 5 audio script booklets. Contents. 1. The foundation of health. 63 fr. 2. Good nutrition before birth. 49 fr. 3. The balanced diet. 60 fr. 4. Nutrition: good and bad. 57 fr. 5. Judging for yourself. 52 fr. Audiotapes: 5 s. 10-15 min. each side.

Abstract: This 5-part series on child development and health was designed for use in high school, college, and adult education programs. The importance of a balanced diet throughout the many stages of life is stressed. This program can be used to prepare parents for the responsibility of caring for the health of the child and to offer parents and professionals information on the prevention/treatment of childhood health problems.

1404-75

NUTRITION AND FETAL DEVELOPMENT.

Symposium on Nutrition and Fetal Development, New York, 1972
Myron Winick

New York, Wiley 188 p. [1974].
RG600.S94 1972 P68 (Current concepts in nutrition, v. 2)

Fetal growth, Malnutrition, Nutrition, Pregnancy and nutrition.

Abstract: The importance of bringing into focus the problem of fetal "malnutrition" is provided to nutritionists. The most recent work in both animal models and human populations indicates that maternal malnutrition can affect fetal growth. Photographs, tables, charts, graphs, and diagrams are included.

1405-75

CHILDHOOD OBESITY.

Myron Winick
New York, Wiley 189 p. [1975].
RJ399.C6W55 P68 (Current concepts in nutrition, v. 3)

Child development, Child nutrition, Clinical nutrition, Nutrient excesses, Nutrition concepts, Obesity, Research.

Abstract: Obesity is studied as a widespread form of malnutrition, a prevalent health problem in the United States and in the poorer developing nations. The evidence leading to the still controversial conclusion that one type of adult obesity may be induced during childhood is examined. The study is divided into four parts: cellular changes, obesity during critical growth periods, early nutrition and lipid metabolism, and control of childhood obesity.

1406-75

MALNUTRITION AND ENVIRONMENTAL ENRICHMENT BY EARLY ADOPTION.
Myron Winick, Knaqig Katchadurian Meyer, Ruth C Harris
Science 190 (4220): 1173-1175. Dec 19, 1975.
470 SCI2

Adoption, Child nutrition, Environmental factors, Korean Americans, Malnutrition, Nutritional status, Research, Socioeconomic influences.
Abstract: Results of a study to determine if improved physical and mental development result from placing previously malnourished children in an enriched environment, are reported. Young Korean females, adopted by U.S. parents, served as the study group. Results showed that all such children surpassed the mean in height and weight for Korean children (still below American standards); achievement and IQ test results indicated results similar to the average U.S. population.

1407-75

NUTRITION, MOTHER'S HEALTH AND FERTILITY: THE EFFECTS OF CHILD-BEARING ON HEALTH AND NUTRITION.

Samuel W Wishik, Susan Van der Vynckt
Fed Bull 5 (3): 11-17. Sept 1975.
00431.11P7 P58

Educational programs, Family health, Health, Health programs, Maternal and child health, Nutrition education, Nutritional status, Pregnancy and nutrition.
Abstract: Suggestions for public programs for integrating fertility control with improved nutrition is presented for achieving better family health and welfare in both developing and industrial-established countries. Instead of attacking these problems each as a separate entity, governments should provide joint programs for expanded education, health promotion, nutrition improvement, and lower fertility.

1408-75

CEREAL: CHAMPION OF BREAKFASTS?

Betsy Wood, Nancy Bratt, Jane Voss
Richmond, Calif., Co-op News 4 p. Dec 30, 1974.
TK733.W6 P58

Breakfast, Breakfast cereals, Fortification, Grain products, Sugar.
Abstract: This report looks at the issues and offers advice on nutritional considerations related to breakfast cereals. Discussed in the report are the questions of sugar content, cost, fortification nutrients, fiber, and premix offers in cereal packages. The authors conclude that most "hot" home-cooked cereals are preferable to cold, ready-to-eat cereals because there is less nutrient destruction; that whole grain cereals are superior; that fortification -- if done at all -- should be at moderate and uniform levels; and that added sugar and fat, as in the granola-type cereals, are undesirable.

1409-75

NUTRITIONAL FACTORS IN ALCOHOLISM.

Beverly Wood
Food Nutr Notes Rev 32 (7/8): 127-134. July/Aug 1975.
389.9 A073

Alcoholism, Australia, Clinical nutrition, Nutritional deficiencies, Research.
Abstract: Results of studies on alcoholism in Australia indicate that the alcoholic risks developing primary or secondary nutritional deficiencies because alcohol has toxic effects on such organs as the liver and acts as a nutrient displacer in the diet. The reasons for the high rate of alcoholism in Australia among men and women of all social classes are analyzed. The need to deal immediately with this health problem is stressed.

1410-75

TREATMENT OF THE HYPERACTIVE CHILD.

Ray C Wunderlich
Academic Therapy 8 (4): 375-390. Summer 1973.
BM1.A22 P58

Allergies, Behavior modification, Children, Hyperactivity, Therapeutic nutrition, Therapeutics, Therapy.
Abstract: A variety of methods for treating the hyperactive child are discussed briefly, including stimulants, tranquilizers, megavitamins, corticosteroids, antihistamines, anticonvulsants, food elimination, air filtration, allergic desensitization, perceptual-motor training, and behavioral counseling. Each discussion includes mention of possible side effects. The need for all treatment to be controlled is stressed.

1411-75

THE UNSOLVED PROBLEMS OF THE OBESITIES, OLD AND NEW ASPECTS (AUDIO TAPE).

Charlotte M Young
American Dietetic Association
Chicago. Audiotape in cassette. 50 min. 2 s. 1973.
RC628.T6 P58 AV

Diet information, Environmental factors, Nutrient excesses, Obesity, Psychological aspects, Therapeutic and special diets, Weight control.
Includes study guide.
Abstract: This discussion covers the development of obesity treatment technique and its theoretical origins. Treatment of obesity relies heavily on developing the self-discipline of the patients, as well as on their diets. Available weight reduction diets are criticized on medical soundness. Benefit of psychological support from the parents and therapists for the obese patients is stressed. References are included in the study guide.

1412-75

CHILLED FOOD SYSTEMS: EFFECTS OF CHILLED HOLDING ON QUALITY OF BEEF LOAVES.

Eugenia M Zallen, Mary Jo Hitchcock, Grayce E Goertz
J Am Diet Assoc 67 (6): 552-557. Dec 1975.
389.8 AH34

Analytical methods, Experiments, Food analysis, Food quality, Food storage, Freezing, Ground beef, Meat loaves, Refrigeration.
Extract: Changes occurring in cooked ground beef loaves stored at 32 degrees F and 42 degrees F for up to nine days were studied by determining selected quality-related characteristics. A freshly cooked loaf had a shorter heating time, less cooking losses, higher moisture content, lower thiobarbituric acid numbers, and higher taste panel scores than all stored loaves. Absence of microbial growth patterns indicated that quality changes resulted from autoxidation of lipids.

1413-75

ZINC DEFICIENCY IN SICKLE CELL DISEASE.

Nutr Rev 33 (9): 266-267. Sept 1975.
389.8 M953

Clinical nutrition, Deficiency diseases and disorders, Sickle cell anemia, Supplements (Nutrient), Therapy, Zinc.
Extract: Information on sickle cell anemia related to zinc deficiency is provided to clinical nutritionists. Clinical and biochemical symptoms of zinc deficiency are found in sickle cell disease. The symptoms respond to large doses of oral zinc suggesting that zinc supplementation may be beneficial in this disease.

HISTORY

1414-75

ARA VENDS NUTRITIOUS FOODS AND BEVERAGES IN 2 N.J. HIGH SCHOOLS.

Vending Times 15 (12): 7. Dec 1975.
HD5483.P8

Commercial food service, Nutritional adequacy, School food service, Student participation, Vending machines.
Extract: A requirement in the vending contract for schools in Cherry Hill Township, New Jersey, that a vitamin C enriched orange drink in cups be provided, has led to a vending menu called a "food purist's dream." ARA Food Services developed the enriched beverage. In addition, their machines vend sunflower seeds, granola, yogurt, fresh fruit, almonds, and peanuts. Student acceptance indicates the value of vending such products.

1415-75

ARA'S NUTRITION RAINBOW LEADS SCHOOL LUNCH TO GOLD.

Instit/vol Feeding 75 (9): 101. May 1, 1975.
TI1.I55

Food service management, History, School food service, School lunch programs, Student participation, Type A lunch.
Abstract: ARA's rainbow system is used in school foodservices to educate students on daily nutritional requirements and to encourage Type A lunch participation. A brief history of ARA's involvement of the Type A management and the development of the Type A lunch is included. The composition of the Type A lunch based on the 1946 USDA guidelines is detailed.

1416-75

ACADEMIC ROUTE TO GREATER EFFICIENCY.

Staff Welfare Catering p. 26-27, 29. Dec 1975.
TX946.5.T5 P58

Catering, Food service industry, Research needs.
Extract: Catering, simultaneously a technology and a service, needs a firm base of research if it is to develop logically. A quick review of the major projects in catering and allied research going on in five universities throughout the United Kingdom reveals an encouraging state of affairs.

1417-75

FOOD, POPULATION, AND THE ENVIRONMENT (AUDIO CASSETTE).

American Association for the Advancement of Science
Washington, D.C. 6 cassettes. 540 min. 1 7/8 ips. 12 s. 1975.
HD9000.5.P6 P58 AV

Food science, Food sources, Food supply, Planning, Population growth, Research, World problems.
1975 Annual Meeting Symposium.
Abstract: Expert panelists discuss the strategy of food research and management. In light of population increases the need for larger food production goals is stressed, and the requirements for efficient utilization of non-renewable resources are emphasized.

BIBLIOGRAPHY

1418-75

1418-75

ASSESSMENT OF THE WORLD FOOD SITUATION - PRESENT AND FUTURE;
SUMMARY AND MAIN FINDINGS.
Food Nutr (FAO) 1 (1): 8-13. 1975.

QP141.A1P6 P5W

Food consumption, Food economics and consumption, Food industry, Food prices, Food production, Food supply, Food yields, Nutrition, World problems.

Abstract: A summary of the events leading to the present world food crisis is presented. International food production and demands are discussed as well as pre-crisis trends. Malnutrition as related to food supplies and poverty is covered along with a projection of the world food demand and supply situation through 1985. Untapped food production potentials are pointed out in addition to implications the food crisis may have on governmental policies.

1419-75

WORLD FOOD CONFERENCE, CRISIS PAPER.

Atlantic Information Centre for Teachers
London, Atlantic Educational Publications 24 p. Dec 6, 1974.
HC63.A8 P5W (Atlantic Information Centre for Teachers. Crisis Paper - No. 38)

Developing nations, Famine, Food economics, Overpopulation.

Abstract: In 1974, the United Nations held a World Food Conference in Rome. Facts on the food situation were presented, including distribution and shortages. This booklet is a collection of quotations from American and foreign publications giving facts and views on the 1974 famine.

1420-75

NUTS - THE NUTRITIOUS NIBBLE.

David L Beckman

Givaudan Flavor (3): 1-4. 1975.

308.8 G44

Almonds, Nutrient values, Nuts.

Abstract: Nuts, a snack food, have highly concentrated nutrition, rich in protein, minerals and fat. Characteristics of nuts and their history are discussed, particularly cashews, pecans and almonds. In addition, nut.

1421-75

THE STATUS OF WORLD FOOD TRADE.

Georg Borgstrom

Food Technol 29 (8): 60, 62. Aug 1975.

389.8 P7398

Developing nations, Exports, Food economics and consumption, Population trends, Research needs, World food trade, World problems.

Abstract: The need for food scientists and technologists to formulate viable strategies to combat the world food problems of the present and the future is illustrated. World population trends are discussed along with the fact that the vast majority of world market food is purchased by affluent countries, not by hungry developing nations. Trade is viewed as a major factor in alleviating and removing food shortages, but has only to a very limited degree served this purpose.

1422-75

THE CHANGING PACE OF GLOBAL FOOD SCARCITY.

Lester H Brown, Erik P Eckholm

Social Ed 38 (7): 640-643. Nov/Dec 1974.

H62.A156 P5W

Food consumption, Food production, Food sharing, Food supply, Food technology, Food yields, Hunger, Nutrition, World problems.

Abstract: The reasons for global food scarcity and its likely consequences are explored. Food requirements as related to population growth and affluence are analyzed along with technological constraints on food supply expansion. The four critical resources limiting the expansion of world food output: land, water, energy, and fertilizer are discussed. Food-producing systems seem to be ecologically undermined and a far-reaching nutritional threat may be eminent.

1423-75

THE WORLD FOOD PROSPECT.

Lester H Brown

Science 190 (4219): 1053-1059. Dec 12, 1975.

470 SCI2

Agricultural development, Food economics, Food production, Food supply, World problems.

Abstract: The reasons for the world's dependence on North America - the United States and Canada - for food are discussed in view of the fact that the world's surplus food stocks and excess production capacity have decreased. Trends indicate that food scarcity will increase. The author believes this dependence has arisen because of ecological deterioration, increased population, agricultural mismanagement, and sharp increases in demand because of new wealth. These facts are discussed in regard to the major importing countries.

1424-75

BY BREAD ALONE.

Lester Russell Brown, Erik P Eckholm

New York, Praeger Publishers 272 p. [1974].

HD9000.6.B77 P5W

Economic development, Food sources, Food supply, Foods, History, Population growth, Socioeconomic influences, World problems.

Published for the Overseas Development Council.

Abstract: A case study of the world's most essential and rapidly

becoming scarce commodity, food is presented. This book discusses the various dimensions of the world food problem touching on the history of malnutrition, population and food systems. The four basic resources land, water and bread, energy and agriculture, and fertilizer, are detailed as well as current areas of concern, nonconventional food sources, diets, family planning, ocean fisheries, and future food products.

1425-75

OSCAR BERNINGER'S FOUR DAY SUPER FEED.

Robert Cherry

Food Management 10 (11): 26-31, 56. Nov 1975.

TX341.P69

Athletes, Athletics, Food service, Institutional feeding.

Abstract: Duke University hosted the U. S. - Pan African - West German international track meet and provided foodservice operations for 220 international athletes. Fruit was widely accepted as a favorite food as was rice, homemade soup, and freshly baked pie. Language barriers were overcome and special diets accommodated. A description of the organization and operation of Duke's foodservice facilities is included.

1426-75

FOOD FACTS AND FALSE CLAIMS (AUDIOTAPE).

Classroom World Productions

New York audiotape in cassette. 2s. 12 min. each side. [n.-d.]

TX353.P66 P5W AV (Modern home economics, T-178)

Food beliefs, Food composition, Food fads, Food misinformation, Food quackery.

Material is duplicated on both sides of cassette. Abstract: The history of food fads, costs of such products per year, and the prevalence of food quacks are discussed. The false sense of security popular diets can bring along with cautions on dieting pills and formulas are covered along with the dispelling of a variety of popular beliefs about miracle foods. Natural foods and the possible removal of nutrients by processing is discussed in addition to liquid diets and basic recommendations for proper health and diet.

1427-75

CLYDESDALE ASSAULTS FOOD FADDISTS, CALLS FOR INCREASED EDUCATION PUSH; TARGETING ON PRODUCTIVITY.

Vending Times 15 (11): 19, 25, 57. Nov 1975.

HD5483.V8

Commercial food service, Consumer education, Food fads, Food service industry, Vending machines.

Abstract: In a speech at the NMA Convention, Dr. F. M. Clydesdale, nutritionist and food science professor, attacked food faddists' criticisms of the vending machine industry. The decrease in such diseases as rickets and goiter were cited as resulting from the better quality and wider variety of available food. He stressed the need for consumer education about proper nutrition and the role vending companies can play in such programs.

1428-75

COLONIAL CHRISTMAS OFFERS CLASSROOM FUN.

Carolyn Courtney

Sch Foodserv J 29 (10): 49. Nov/Dec 1975.

389.8 SCH6

Cookery, American, Culture, Food habits, History, Holiday foods.

Abstract: Background lesson information is presented to acquaint the student with some facts about the foods eaten during a 1700's Christmas celebration. How various foods, such as pork and cabbage, were brought to this country and how foods were prepared and preserved, are among the topics discussed.

1429-75

WHO'S MAKING THE PROFIT?

Mary Beth Crissman

Food Management 10 (9): 35-36. Sept 1975.

TX341.P69

Budgets, Contract feeding, Food service management, School food service.

Abstract: Challenges are opening up for foodservice management companies in school districts. Inflation is requiring school boards to look for efficient, economical foodservice alternatives. The problems of convincing school district decision-makers about the cost effectiveness of foodservice management companies are discussed in addition to ways these companies can help school districts face rising costs on fixed incomes.

1430-75

CUMBERLAND TRAIL TO ADVENTURES IN DINING.

Instit/vol Feeding 76 (6): 59-63. Mar 15, 1975.

TX1J55

Commercial food service, Cultural factors, Food prices, Guides, History, Restaurants.

Abstract: Presented is a historical look at seven tradition-packed restaurants of the Cumberland Trail: Golden Lamb Inn, Plains and Fancy, Old Original Bookbinders, The Lemon Tree, John Wansmaker's, Schmidt's Sausage Haus, and Hotel Hershey. The Shaker traditions are explored as well as foods and traditions of 18th century Philadelphia. The specialties and customs of the various restaurants are detailed along with average meal prices.

1831-75

GOVERNMENT POLICY AND THE WORLD FOOD SUPPLY.

Carl T. Curtis

Food Technol 29 (8): 54. Aug 1975.

389.8 P7398

Agricultural development, Developing nations, Food production, Food supply, Government role, Natural resources, World problems.

Abstract: Senator Curtis briefly discusses the world food problem and actions required on a national and worldwide scale to counter the problem. Worldwide actions include abandoning of governmental policies restricting food production including noncompetitive buying, export controls, retail price controls, and importing for sale at subsidized prices. The United States must maintain a prosperous agriculture and spread the American system of farming with its research and profit motive throughout the world.

1832-75

NUTRITION, FOOD NEEDS AND TECHNOLOGIC PRIORITIES: THE WORLD-FOOD CONFERENCE.

William J. Darby

Nutr Rev 33 (8): 225-234. Aug 1975.

389.8 W953

Conferences, Food production, Food supply, World problems. Abstract: Information expounding the implications of the world food crisis is provided to the constituents of the Nutrition Foundation. Topics given particular emphasis of the World Food Conference held in Rome, November 5-15, 1974, and its accomplishments, and the November, 1974, and its accomplishments, and the guidelines that are necessary for determining priorities relative to meeting world food needs.

1833-75

DIMENSIONS AND CAUSES OF HUNGER AND MALNUTRITION.

Food Nutr (FAO) 1 (1): 17-26. 1975.

QP141.A1P6 F5W

Food economics and consumption, Food production, Food supply, Hunger, Malnutrition, Protein malnutrition, World problems. Abstract: Inadequate food production growth over the past 20 years has resulted in a perpetuation of the incidence of hunger and malnutrition in developing countries. The definitions of undernutrition and malnutrition are assessed in this article along with data on food availability. The distribution of food by income and social group is illustrated in addition to indicators of nutritional deficiencies, causes of inadequate nutrition, and the application of energy and protein requirements to malnutrition assessment.

1834-75

FAST FOOD CONCEPTS INVADE UNKNOWN MARKETS.

Inst/col Feeding 77 (2): 51. July 15, 1975.

TX11755

College food service, Fast foods, Food programs, Food service industry, Military food service, School food service. Abstract: Even though the possibility exists that school food subsidies may be cut, thus causing higher prices and a subsequent drop in participation, many schools, colleges, and the military are going ahead with planned service expansions. These new services in breakfast and hot-lunch programs are designed to feed pre-school children and the elderly. All of these programs are adopting fast food service techniques to win new customers.

1835-75

NONAGRICULTURAL SOURCES OF FOOD.

Robert J. Flannery

Food Technol 29 (8): 64, 66. Aug 1975.

389.8 P7398

Bacteria, Food analysis, Food technology, Nutrient content determination, Single cell protein, Yeast. Abstract: The use of single-celled plants and animals, called minifoods, to help alleviate part of the world food crisis is discussed. The nutrient content of minifoods are compared to conventional food sources and are found to be high. The production of minifoods is explained including its inherent advantages. A recently marketed minifood, torula yeast is discussed in terms of uses and advantages. The major obstacle in full-scale minifood development is obtaining the required capital.

1836-75

FOOD ECOLOGY CATCHES ON WITH STUDENTS.

College Management 9 (6): 8-9. June/July 1974.

LB2300.C6 F5W

College food service, Food economics and consumption, Food habits, Food selection, Food service management, Institutional feeding. Abstract: Eliminating wasted food is one of the most significant problems faced by college and university food service, especially those serving unlimited quantities. At Michigan State, and later at other colleges, various material, such as posters, quizzes, and studies on plate waste aroused student awareness. Food waste at these schools then decreased.

1837-75

FOOD PRICES.

Natl Food Situation NPS153: 4-10. Sept 1975.

1.941 S2P73

Commodities, Consumer economics, Economics, Food prices, Food production, Prediction, Statistical data. Abstract: An analysis of consumer price indexes for January 1973 to July 1975 is accompanied by outlooks for the remainder

of 1975. Tables are presented on consumer, wholesale, and farm price indexes; changes in retail food prices for 1975; and retail food price trends for pork, poultry, fish, eggs, dairy products, fresh fruits and vegetables, beef and veal, processed fruits and vegetables, cereal and baked goods, beverages, fats and oils, and sugar and sweets.

1838-75

THE FOOD PROBLEM OF THE FUTURE.

Food Nutr (FAO) 1 (1): 27-40. 1975.

QP141.A1P6 F5W

Food consumption, Food economics and consumption, Food production, Food supply, Nutrition, World problems. Abstract: Projected trends in world food demand and production through the 1980's are explored. The methodology used to project the trends is detailed. Demand projections are presented by developed and country categories and by major commodity group. Extrapolations of food production trends, based on exponential growth, are presented along with a discussion on the demand production balance. The need for nutritional supplements, production fluctuations, and the outlook for rural poverty are all covered.

1839-75

FOODSERVICE CELEBRATES THE AMERICAN BICENTENNIAL.

Food Management 10 (7): 24-25. July 1975.

TX141.P69

Cookery, American, Food service industry, Menu planning, Program planning. Abstract: Many foodservice directors and dietitians are planning to participate in the Bicentennial celebration. Such participation includes preparing meals from menus dating back to 1801, at Yale University; preparing a series of booklets on food and nutrition in America, at Drake University; and the Child Nutrition Bicentennial Project, which includes these menus from colonial days through the space age, with accompanying lesson plans.

1840-75

THE BUSINESS OF NUTRITION.

Jerry G. Gardner

Food Management 10 (7): 21-22. July 1975.

TX141.P69

Commercial food service, Contract feeding, Food habits, Food preferences, Junk food, Nutrition, Vending machines. Abstract: The author defends his position as a contract foodservice vendor against claims that contract operators supply empty calories and junk food in vending machines and in cafeterias. He discusses the problems of competing with teenagers' preference for potato chips, cokes, and candy bars while at the same time profitably marketing nutritious, wholesome food. Nutrition education is stated to be the long range solution.

1841-75

FOOD.

Social Issues Resources Series

Eleanor C. Goldstein

Gaithersburg, Md. 1 v. (various pagings). [1975].

HD9000.5.S62 F5W (Social issues resources series v. 1)

Additives and adulterants, Food consumption, Food quality, Food safety, Food standards and legislation, Foods, Independent study, Instructional materials, Nutrition. With study guide.

Abstract: Nutrition and eating as a matter of universal grave concern and controversy is provided to the general public in a collection of recent articles from various popular periodicals. Discussions include world food shortages, famine, starvation and hunger, needless animal slaughter, food safety regarding additives and pollutants, safe and nutritious diet standards, eating habits and customs and attitudes, and overeating and obesity.

1842-75

FOOD AND HISTORY: TEACHING SOCIAL HISTORY THROUGH THE STUDY OF CUISINE PATTERNS.

Bertram M. Gordon

Social Studies 65 (5): 204-207. Oct 1974.

H1.A356 F5W

Cultural factors, Dietary history, Food habits, Food preferences, History, Meal patterns, Socioeconomic influences. Abstract: Food habits change as cultural patterns change. This is the content of a college course given by the author on social history emphasizing food and its relationship to social class differences and to social development of various cultures.

1843-75

DOES IT MATTER HOW MANY OF US THERE WILL BE?

Philip Handler

Food Technol 29 (8): 46, 48, 50, 52. Aug 1975.

389.8 P7398

Agricultural development, Developing nations, Food economics and consumption, Food production, Food supply, Natural resources, Population distribution, Population growth, World problems.

Abstract: Population growth will soon exceed food production and is therefore the principal threat to the survival of our species. The world food problem is analyzed by looking at population growth rates worldwide, present food production capabilities, constraints on future food production, why some countries can't manage alone, and suggestions for developing workable solutions. It is concluded that no assistance of any

BIBLIOGRAPHY

1944-75

kind should be given to developing countries without effective population control programs.

1944-75

IN THE USA IT'S A WHOLE NEW BALL GAME.

Doug Harris

Staff Welfare Catering p. 16-18. Dec 1975.

TI946.5.15 P6W

School food service, School lunch programs, Student participation.

Extract: An American now residing in the United Kingdom, Doug Harris, recalls school meals he ate as a child in Kentucky and contrasts them with the improved product of the seventies. Nowadays, children in the United States are wooed rather than bludgeoned into the dining hall, and if some of the approaches appear gimmicky, nobody could deny that they make lunchbreaks fun.

1945-75

HIGH SCHOOL VENDOR PRODUCT SALES AVERAGE LESS THAN 4 ITEMS PER MONTH FOR EACH STUDENT.

Vending Times 15 (12): 7. Dec 1975.

HD5483.V4

Commercial food service, Sales volume, School food service, Surveys, Vending machines.

Extract: Statistics compiled by NAMA on vending machine sales in 44 schools in 10 states are presented. Based on sales during April and May 1975, the study indicated that purchases averaged 3.5 items a month per person. In 67 percent of the schools, vending machines offered such non-candy items as sunflower seeds, raisins, chips, and crackers. According to the NAMA president, these statistics show that students are not "gorging themselves on candy and soft drinks".

1946-75

EAT YOUR HEART OUT: FOOD PROFITEERING IN AMERICA.

Jia Richtow

New York, Crown 294 p. [1975].

HD9006.H46 1975 P6W

Food industry, Food prices, Food stores, Food technology, Government role, Profit.

Abstract: Everything we eat is controlled by gigantic agribusiness corporations and supermarket chains whose power is almost unlimited, claims the author. His book shows why food prices are high and getting higher and discusses the true costs of extenders, chemicals, and preservatives. He also covers corporate influence on government, death of the American farmer, ads and gimmicks, and what the individual consumer can do to fight back.

1947-75

DEVELOPMENT OF CAREER PROGRESSION SYSTEMS FOR EMPLOYEES IN THE FOODSERVICE INDUSTRY.

National Restaurant Association

Gary L. Hotchkiss

[Washington, Educational Resources Information Center] 2v. (186 l.). 1974.

TI911.3.P4823 P6W

Career ladders, Feasibility studies, Food service management, Food service occupations, Food service training, Food service workers, Job analysis, Systems approach.

Available from: Computer Microfilms International Corp., P. O. Box 190, Arlington, Virginia 22210; EDPS price MF - \$0.76, HC - \$1.95 plus postage; ERIC Report No. ED 101 178.

Extract: Firms representing four segments of the foodservice industry participated in a career and training study to test the feasibility of designing and implementing career progression (CP) systems within these segments. Major findings include: CP systems are applicable to the foodservice industry; the National Restaurant Association is an effective vehicle for communicating the CP concept; and labor union affiliation was not a barrier to the introduction of CP systems.

1948-75

HOW ERIC SCANDRETT MADE EVERYBODY HAPPY.

Food Management 10 (11): 36, 62, 74. Nov 1975.

TX341.P69

Food service management, School food service, School lunch programs, Student participation.

Abstract: ARA manager, Eric Scandrett rejuvenated Racine, Wisconsin's public school foodservice, increasing high school participation by 50 percent and saving \$143,000 the first 2 years. Mr. Scandrett trained staff and management personnel, increased foodservice employment 60 percent, initiated inventory procedures, and introduced a prepackaged meals pilot program which resulted in a 25% savings in meal costs. The ARA Rainbow Lunch Program was used to increase student participation from 600 to 1200 meals per day.

1949-75

IN PRAISE OF DRIED BEANS.

Consumer Reports 40 (7): 426-427. July 1975.

321.8 C762

Beans, Food economics, Food grades, Food preparation, Nutrients, Nutritional value, Recipes.

Abstract: The nutritional value of beans is compared to that of several other foods. The grading of beans is discussed and found wanting; suggestions for selection are supplied. Recipes for Senatebean soup and its House of Representatives equivalent are given.

1450-75

THAT WE MAY EAT.

International Symposium on Milk and Lactation, Dept. of Agriculture

[Washington, U. S. Gov't. Print. Off.] 362 p. illus. 1975.

S21.A3505 1975 P6W

Agricultural research, Food industry, Food production, History, U.S. Dept. of Agriculture.

Extract: This yearbook describes past achievements of the State Agricultural Experiment Stations that mean a great deal to you in your everyday life, tells of ongoing research into current problems, and peers into the future at rocks in the path and surmises how they may be dug out. Topics covered include milestones, food destroyers, golden harvests, toward a better life, and meat, milk, and fish.

1451-75

FOODSERVICE PRODUCTIVITY AND PROFIT IDEABOOK.

William L. Kahrl

Boston, Cahners Books 233 p. illus. [1975].

TI943.K34 P6W

Food service, Food service management, Productivity, Profit, Program planning.

Extract: A how-to, task oriented approach to increasing productivity in all types of foodservices is set down. Taking a step-by-step approach, the author offers proven ideas on how to increase profits through better productivity. This approach suggests a program that accomplishes one improvement at a time and requires little or no investment, then increases both in investment and scope until a comprehensive program of improvement in the facility has been achieved.

1452-75

THE FOOD UPDATE DELPHI SURVEY FORECASTING THE FOOD INDUSTRY

25 YEARS FROM NOW.

Alan W. Katzenstein

Food Prod Dev 9 (5): 20. June 1975.

HD9000.1.P64

Energy, Energy crisis, Food industry, Food production, Prediction, Surveys, Weather.

Abstract: The results of a Delphi survey of the food industry are presented. A brief explanation of the Delphi survey is given along with responses to questions concerning food shortages, protein per capita availability, technological developments, the use of colors, flavorings, and non-caloric sweeteners, and packaging techniques. Also addressed are probable future R & D expenditures, universal product code usage, economic impact of increased costs of capital and energy, and water conservation.

1453-75

KOHLRABI. 2d ed. rev.

Fruit Veg Facts Pointers p. 1-8. Sept 1975.

81 QW34

Agricultural development, Food quality, Food storage, History, Kohlrabi, Marketing, Nutrient values, Plant sources of foods, Vegetables.

Abstract: The production and marketing of kohlrabi, botanical considerations, climate and geography requirements, history, and the marketing season for kohlrabi are covered. Growing and harvesting techniques are also presented along with tips on kohlrabi storage and transit, market diseases, and a chart on nutritional value.

1454-75

FOOD FOR PEOPLE, NOT FOR PROFIT; A SOURCE BOOK ON THE FOOD CRISIS.

Catherine Lerzi, Michael Jacobson

New York, Ballantine 466 p. [c1975].

TX353.L4 P6W

Consumer education, Economic influences, Food cost analysis, Food industry, Government role, Malnutrition, Nutrition, World problems.

Abstract: This book's purpose is to educate consumers about the food industry and how its policies affect health, the pocketbook, hunger, the government, and global matters. It contains a collection of critical papers discussing food production, food costs, nutrition, world food, food and the poor, and the government and food. An extensive list of references, films, and organizations involved in the issues is included.

1455-75

FOOD SERVICE 1980-1985.

G E Livingston

Cereal Foods World 20 (11): 534-536. Nov 1975.

59.8 C333

Computer applications, Equipment, Food service industry, Hospital food service, Institutional feeding, Military food service, Prediction.

Abstract: The foodservice industry's growth, operational methods, and sales for 1980 to 1985 are projected. Examples of two institutional feeding systems possessing technology comparable to what may be used widely in the 1980's are detailed. The use of convenience foods, inventory controls, computerization, and the use of UPC-coded, packaged, precooked frozen foods in these two examples are discussed.

1456-75

THE U.S. ROLE IN THE WORLD FOOD SUPPLY.

Richard Lynd

Food Technol 29 (8): 56, 58. Aug 1975.

349.8 P7398

Developing nations, Food production, Food programs, Food supply, Population growth, World problems.

Abstract: The United States alone cannot produce enough food to feed the world because world population is increasing faster than U.S. food surpluses are. Three specific issues affecting farm policy, are discussed in detail: a national food policy, food reserves, and abstention from meat. It is stressed that abstention from meat will not solve world food problems since most meat comes from the conversion of feed resources which are inedible by humans.

1457-75

CRANBERRIES: AFTER THE BOUNCE.

Orin Manhard

Sch Foodserv J 19 (10): 56. Nov/Dec 1975.

389.8 SCH6

Cranberries, Culture, Food preparation, quantity, History, Recipes.

Abstract: A brief discussion of the use of cranberries in the American diet, from the Indian convenience food-Pemmican-to their use aboard whalers and clipper ships to prevent scurvy, is presented. The principle that sound cranberries will bounce is discussed as the basis for modern separators to sort good berries from discards. A 96-portion recipe for Thomas Jefferson Salad, a combination of cranberries, peach halves, cherry gelatin, and orange juice is included.

1458-75

FAMINES OF HISTORY AND OF TODAY.

R A McCance

Proc Nutr Soc 34 (3): 161-166. Dec 1975.

389.9 R953

Famine, History, Hunger, Malnutrition, Nutrition, Socioeconomic influences.

Abstract: A discussion of famine and its relation to the perpetual risk of malnutrition is provided to nutritionists. Topics emphasized include the causes of famine, emotional effects of famine, physical effects of famine, famine relief, undernutrition in small groups, and future possibilities. A selected bibliography is included.

1459-75

NEW HOPE FOR THE HUNGRY: THE CHALLENGE OF THE WORLD FOOD CRISIS.

Larry Minear

New York, Friendship Press 140 p. [1975].

HC79.F3M56 P5N

Cultural factors, Food distribution programs, Food economics and consumption, Food supply, Government role, Hunger, World problems.

Abstract: Writing to explain the magnitude and human reality of the world food shortage, the author describes who the hungry of the world are; where they are found; what events have caused the food shortage (imbalance in population growth, agricultural productivity, and economic and consumption patterns); the 1974 World Food Conference; and what governments, churches, and private organizations can and have done to correct this massive shortage.

1460-75

SWEETENERS: ISSUES AND UNCERTAINTIES.

National Academy of Sciences

Washington 260 p. 1975.

TK571.S5N3 P5N (National Academy of Sciences. Academy forum no. 4)

Saccharin, Sugar, Sugar substitutes, Sweeteners, non-nutritive.

Extract: The fourth public Forum of the National Academy of Sciences held on March 25-26, 1975, discussed the implications and determined the risks and benefits involved in the use of a variety of both nutritive and nonnutritive sweeteners. Topics emphasized are perspectives on sweeteners, sugar, saccharin, other sweeteners, and future options. A brief bibliography as well as charts, graphs, and tables are included.

1461-75

FACT VERSUS FICTION ABOUT VENDING IN PUBLIC SCHOOLS.

National Automatic Merchandising Association

Chicago 4 p. 1975.

TK945.S.535N3 P5N

Miscellaneous foods, Public schools, Sales volume, Surveys, Vending machines.

The Association's Members letter No. 1320.

Abstract: The results of a study by the NAMA to determine the sale and consumption of vended products during April and May 1975 by students in 84 schools and 10 states, are presented. These results are divided into two groups: those with and those without Type A lunch programs. Separate surveys of candy, pastry, juice, milk, ice cream, soft drink, and snack machines are included. Candy machine purchases averaged 3.47 and 3.41 units per person.

1462-75

MEAT IN THE FOODSERVICE INDUSTRY.

National Live Stock and Meat Board

Chicago 80 p. illus. 1975.

TK749.W32 P5N

Animal sources of food, Cooking instruction, Food preparation, quantity, Food purchasing, Food service management, Food service training, Meat, Meat cuts.

Extract: Intended to be an introductory text for the meat industry newcomer or beginning foodservice student, this text

contains basic information about meat cuts including their source and quality. It puts the reader in the role of purchasing agent and guides him in buying meat, receiving it from suppliers, storing it, and maintaining inventory records. This book also describes basic types of meat cookery equipment and the principles of quality meat cooking.

1463-75

THE NEW DAY HAS BEGUN: INSTITUTIONAL FOODSERVICE IN LOUISVILLE.

Food Management 10 (9): 41-45, 68, 70, 72. Sept 1975.

TK141.P69

Food service management, Institutional feeding, Louisville, Kentucky, Satellite.

Abstract: Because of fiscal problems brought on by a city-to-the-suburbs migration, Louisville, Kentucky's foodservices have been restructured in order to survive. The changes school, hospital, nursing home, and college foodservices have undergone since 1970 are discussed. The merger of Louisville and Jefferson County school foodservices and the use of a central kitchen/satellite system are covered along with college foodservices and fast food competition and the Louisville School for Foodservice Supervisors.

1464-75

NUTRITIONIST SEES OPERATORS AWARENESS AS KEY TO SUCCESS IN ANSWERING UNFAIR CHARGES.

Vending Times 15 (7): 23, 53. July 1975.

HD5483.V4

Candy, Commercial food service, Food service management, Nutrition concepts, Snacks, Vending machines.

Abstract: Dr. Fergus Clydesdale, at the NAMA "Profit Improvement Plus" seminar advised vendors that confections can make a real contribution to human well-being. The speaker took issue with the "current propaganda barrage" directed against sugar. He claimed that lack of exercise, not sugar, causes obesity in children. He recommended that the industry obtain facts on the eating habits of its customers so that charges can be met with factual data.

1465-75

PAG STATEMENT (NO. 28): ISSUES FOR THE WORLD FOOD CONFERENCE, THE PAG VIEW.

Pag Bull 5 (2): 1-7. June 1975.

QD431.A1P7 P5N

Food economics and consumption, Food supply, Malnutrition, Nutrition policy, World problems.

Abstract: This paper presents the United Nations System Protein-Calorie Advisory Group's view on the world food problem. The apparently sudden food crisis is revealed as an unresolved long term problem which will have serious impact on the nutrition and well being of low income populations. Recommendations for the use of micro and macro data for food and nutrition policy planning are presented along with comments on the items the UN World Food Conference is considering.

1466-75

PARSNIPS. 3d ed. rev.

Fruit Veg Facts Pointers p. 1-10. June 1975.

81 QN34

Agricultural development, Food quality, Food storage, History, Marketing, Nutrient values, Parsnips, Plant sources of foods, Vegetables.

Abstract: Production and marketing of parsnips, botanical considerations, suitable climate and geography, history, uses, and sources of supply are detailed. The varieties and grades of parsnips are discussed as well as apparent quality, growing tips, shipping and storage, market diseases, and nutritional value.

1467-75

PER CAPITA FOOD CONSUMPTION.

Natl Food Situation NFS153: 15-21. Sept 1975.

1.941 S2P73

Cosmetics, Consumer economics, Food consumption, Food supply, Per capita consumption, Statistical data.

Abstract: 1975 per capita food consumption data is given for meat, poultry, fish, dairy products, fats, oils, fruit, vegetables, cereal and bakery products, sugar, and coffee, tea, and cocoa. A graph on per capita food consumption of animal products, crop products, and all food as percentages of 1967 levels is presented. Tables are included on per capita food consumption indexes for livestock, and civilian per capita consumption of major food products.

1468-75

PERSIANS. 2d ed. rev.

Fruit Veg Facts Pointers p. 1-11. Aug 1975.

81 QN34

Agricultural development, Food quality, Food storage, Fruits, History, Marketing, Melons, Nutrient values, Plant sources of foods.

Abstract: The production and marketing of Persian melons, botanical aspects and the history of Persians are discussed as well as suitable climates and geography. The uses, availability, varieties, and qualities of Persians are given along with details on growing requirements. Guidelines for storing and transporting Persians are given in addition to a discussion on their nutritional value.

BIBLIOGRAPHY

- 1469-75**
ENERGY AND LAND CONSTRAINTS IN FOOD PROTEIN PRODUCTION.
 David Pimentel
 Science 190 (4216): 754-761. Nov 21, 1975.
 #70 SCI2
 Animal sources of foods, Family planning, Food consumption, Food supply, Natural resources, Nutrition, Overpopulation, World problems.
 Abstract: Population pressure for food, energy, water, and land resources is significant at present with a population of 4 billion human beings. With the human population projected to increase to 7 billion within 25 years and 16 billion by the year 2135, food shortages and energy, water, and land limitations will become critical. Technology will help man overcome some of the food and other crises, but the obvious solution is effective, organized population control.
- 1470-75**
SOME OBSTACLES TO ELIMINATING FAMINE.
 W. W. Pirie
 Proc Nutr Soc 34 (3): 181-186. Dec 1975.
 389.9 #953
 Famine, Food supply, Social planning, Socioeconomic status, World problems.
 Abstract: Information on present day problems of ensuring adequate food supply to famine-prone areas is provided to nutritionists. Political changes and changes in styles of land ownership in famine-prone parts of the world are suggested solutions for preventing or mitigating famine. A selected bibliography is included.
- 1471-75**
THE FUTURE OF FOOD SERVICE: A BASIS FOR PLANNING.
 Pennsylvania, State University
 Thomas P. Powers, John B. Swinton
 University Park, Pa. 614 p. June 1974.
 TX943.P3 F58
 Equipment, Food economics and consumption, Food preparation, Food processing, Food service industry, Nutrition education, Planning, Prediction.
 Abstract: Changes in the food service industry will involve industry dynamics, innovations in food processing and preparation methods and equipment, and the effect of nutrition education on food service. Economic trends are sketched.
- 1472-75**
PRESIDENTS' FORECAST: FOODSERVICE '76.
 Restaurant Bus 74 (12): 29-33, 46, 49-50. Dec 1975.
 389.2538 #82
 Commercial food service, Costs, Financial management, Food service industry, Food service management, Government role, Restaurants.
 Abstract: Twenty-three top foodservice executives discuss problems and prospects for 1976. The major problems posed are rising costs and government control. The costs include not only raw foods but labor, construction materials, land, and utilities. Most of the executives expressed a hope for expansion in the coming year.
- 1473-75**
PROBLEM: HOW TO GENERATE STUDENT ENTHUSIASM; SOLUTION: SPIDERS, GONDOLAS & SPRAY PAINT.
 Food Management 10 (11): 1. Nov 1975.
 TX341.P64
 Advertising, School food service, School lunch programs, Student participation.
 Abstract: Mrs. Dunlop creates interesting and timely low cost cafeteria decorations at Valparaiso High School in Valparaiso, Indiana. Surprise decoration efforts, aimed at attracting more students to the lunch program, commemorated Italian Day, Valentine's Day, and Halloween. An additional 100 to 150 students join the lunch program on days the cafeteria is decorated.
- 1474-75**
WHY ARE PEOPLE STILL EATING OUT?
 Betsy Rankin
 Instit/vol Feeding 75 (9): 134-137. May 1, 1975.
 TX1.155
 Commercial food service, Dietary surveys, Food habits, Food service industry, Restaurants.
 Abstract: The National Restaurant Association's study of foodservice patrons' attitudes is summarized. The outlook for foodservice industries during 1975 is presented along with a profile of the typical restaurant patron. Bar charts are presented on: preference in selecting restaurants (quality of food, cleanliness, efficient service, low prices, convenient location, and courteous service), 1960 and 1975; percentages of food purchases at eating and drinking places, 1947-1973; and per capita expenditures for food away from home, 1947-1974.
- 1475-75**
CAN FAST SERVICE SAVE THE CAMPUS?
 Betsy Rankin
 Instit/vol Feeding 75 (10): 60-61. Nov 15, 1975.
 TX1.155
 College food service, Contract feeding, Fast food chains, Fast foods, Food service management.
 Abstract: The recent influx of fast food operations into college campuses is discussed. Overviews are presented of McDonald's at the University of Cincinnati and Ohio State, Burger King at Ohio State, Minute Waa at Arkansas State College, Hard-ee's at Western Illinois University, and Straw Hat Pizza at Boston College. Setup costs, competition, commissions, prices, market sizes, management control, and meal options are discussed.
- 1476-75**
FOODS IN PREHISTORY: NUTRITIONAL LESSONS FOR THE PRESENT.
 John M. K. Robson
 League Int Food Educ p. 1-3. Aug 1975.
 TX341.14 F58
 Food habits, Food sources, Health needs, Nutrition, Western Hemisphere.
 Abstract: The food problems of the world may be relieved by examining some of the food resources used by prehistoric man and currently ignored by the Western world. The use of various seeds as sources of proteins and energy could be incorporated into the Western diet along with indigenous plants not currently being used for food. Also discussed are the fiber deficiencies in Western diets and the use of infant formula instead of breast milk.
- 1477-75**
IMPACTS OF AGRICULTURAL TRADE ON FOOD AND FIBER SECTION OF THE U.S. ECONOMY.
 Gerald Schluter
 Consumer News (4): 15-28. Sept 1975.
 SI.15 F58
 Economic influences, Economics, Exports, Farm prices, Food production, Income, Labor economics, Statistical analysis.
 Abstract: Agricultural exports from the U. S. Benefit not only farmers but also related industries and labor forces, including food processing, other manufacturing services, and trade and transportation. These exports offset trade deficiency in exports of non-agricultural products. Agricultural imports also affect the economy but to a lesser degree. Tables of "statistical indicators" give comparative values of agricultural products for 1974 and 1975.
- 1478-75**
SPICE AND HERB BOULETTE (GAME).
 Carol Schaezel
 Forecast Home Econ 21 (4): F21. Dec 1975.
 321.8 #752
 Class activities, Classroom games, Educational games, Herbs, Instructional materials, Seasonings, Spice.
 Abstract: The objectives of this game suitable for grades 7 and up, are to familiarize students with the distinction between spices and herbs and to become familiar with which spices and herbs complement which foods. A roulette wheel is used containing the names of various herbs and spices. Players accumulate points by identifying items on the wheel as an herb or a spice and name a food or dish in which it is used.
- 1479-75**
SCHOOL FOODSERVICE DISCOVERS PUPIL POWER.
 Instit/vol Feeding 75 (10): 55-57. Nov 15, 1975.
 TX1.155
 Food service industry, Food service management, History, School food service, Student involvement, Student participation.
 Abstract: Public school foodservice; its history and bureaucracy are examined. The growth of lunch programs, student participation and acceptance, and the attendant bureaucratic involvement are discussed. Pointed out are the need to include student participation in foodservice planning and a need to return the lunchroom atmosphere to more personal and home-like surroundings. The top 53 public school foodservice systems are compared in food purchases, meals per day, and amount of federal subsidy.
- 1480-75**
THE COMING GLOBAL FAMINE; A KAPPA INVIEW WITH LESTER R. BROWN.
 Harold G. Shane
 Phi Delta Kappan 56(1): 34-38. Sept 1974.
 AS1.P48 F58
 Africa, Asia, Famine, Natural resources, Population growth, Starvation, World problems.
 Abstract: Problems cited include present day use of natural resources, including food, and population growth. A hunger crisis exists in Asia and sub-Saharan Africa. Ways in which affluent countries could change food habits are given. Over population control, such as China's, is emphasized.
- 1481-75**
COLLIGES COPE WITH HIGH COSTS AND SHORTAGES.
 Jane S. Shaw
 College Univ Bus 56(3): 54-56. Mar 1974.
 LB2300.C62 F58
 College food service, Food cost, Food economics, Food service management, Influences on nutrition.
 Abstract: Methods employed by food service administrators at various colleges and universities to counteract the effects of the rising cost of food and energy, are brought out. Efforts to promote student awareness of food waste are cited, as well as other methods used to cut labor and energy costs, such as making breakfast self-service and converting to frozen prepared items.
- 1482-75**
BREAD FOR THE WORLD.
 Arthur Simon
 New York, Paulist Press 179 p. [1975].

- HD9000.5.S5 P5W
Food supply, Government role, Hunger, Resource materials, World problems.
Extract: 460 million people are estimated to be victims of hunger. The author's thesis is that ordinary citizens, with special emphasis on Christians, can shape and make government policies dealing with the world's hungry. Explaining the causes of the world's food shortage and the need for U.S. commitment, the author presents guidelines for citizen movements and individual involvement. A list of books, periodicals, and agencies dealing with the world hunger problems is also included.
- 1483-75
THE WORLD FOOD SITUATION: WHAT IS THE U.S. ROLE? (SLIDE)
Daniel G. Sisler
Cornell Univ., College of Agriculture and Life Sciences
Ithaca, N.Y. 29 slides, color. 2 x 2 in. and audiotape in cassette. 1975.
HD9000.5.W62 P5W AV
Food production, Food supply, Green Revolution, World problems.
With guide. Audiotape in cassette: 1 s. 17 min., tone; for Norelco system.
Abstract: The world food problem and the Green Revolution are discussed. Due to depleting world grain stocks, the world food situation is more vulnerable to weather changes and political problems. Labor, land, and capital are shown as contributing to the difficulties of food production in underdeveloped nations. In the last decade, food production in these nations increased 31 percent because of the Green Revolution; this may not be sufficient to counter population increases.
- 1484-75
SOFT SERVE DESSERTS: THE MIDAS TOUCH.
Cooking for Profit 44 (25): 30-33. July 1975.
TX901.C65
Food service management, Freezers, Frozen desserts, Ice cream, Profit.
Abstract: The advantages and versatility of soft serve ice creams in a foodservice operation are analyzed. The advantages include lower food cost, reduced labor costs, practically unlimited dessert variations, and the high popularity of ice cream cocktails. Soft serve ice cream specialties used at various commercial foodservice operations are noted plus photographs of 12 suggested uses of soft serve ice cream.
- 1485-75
SPINACH. 4th ed. rev.
Fruit Veg Facts Pointers p. 1-22. July 1975.
61 UN34
Agricultural development, Food quality, Food storage, History, Marketing, Nutrient values, Plant sources of foods, Spinach, Vegetables.
Abstract: Production and marketing of spinach, botanical aspects, suitable climate and geography, history, uses, and sources of supply are detailed. The varieties and grades of spinach are discussed as well as apparent quality, growing tips, shipping and storage practices, market diseases, and nutritional value.
- 1486-75
SQUASH. 3d ed. rev.
Fruit Veg Facts Pointers p. 1-34. Oct 1975.
61 UN34
Agricultural development, Food quality, Food storage, History, Marketing, Nutrient values, Plant sources of foods, Squash, Vegetables.
Abstract: Squash characteristics, varieties, uses, growing requirements, and harvesting times are covered. The history of various types of squash is discussed along with details on the climate and geography suitable for squash. Prices of squash, per capita consumption, growing costs, summer and winter squash grades, yield per acre, storage of squash, and the nutritional value of squash are also detailed.
- 1487-75
THE STUDENT MARKET.
Restaurant Bus 74 (9): 88-89. Sept 1975.
389.2538 P82
Commercial food service, Fast foods, School food service, Student involvement, Student participation.
Abstract: Elementary, secondary, and college student trends in foodservice are summarized. A growing number of fast food operations is a college trend as well as greater variety of food and advertising, point system meal plans, and increased participation in on-campus feeding. Primary and secondary schools are enjoying increased breakfast participation, student recommendations of foods desired, greater variety of foods, and a heightened acceptance of preplated convenience foods.
- 1488-75
CHRISTMAS AND COLONIAL LIFE IN THE 1700'S.
E. Weige Todhunter
Sch Foodserv J 29 (10): 48, 52. Nov/Dec 1975.
389.8 SCH6
Cookery, American, Cultural factors, Culture, Food habits, History, Holiday foods.
Abstract: The various lifestyles and Christmas customs of the early colonists are discussed. Dutch, German, and English contributions to what has become known as the American celebration of Christmas are cited. The English introduced the yule log; the Germans, possibly Hessian soldiers fighting in the Revolutionary War, brought the Christmas tree. Dutch contributions center around the delightful holiday cookies, cakes, and doughnuts.
- 1489-75
THE FOOD AND FIBER SYSTEM - HOW IT WORKS.
U. S., Dept. of Agriculture, Economic Research Service
Washington 47 p. Mar 1975.
HD9005.05 P5W (U. S. Dept. Of Agriculture. Economic Research Service. Agricultural information Bulletin No. 383)
Consumer economics, Fiber, Food production, Retailing, Wholesaling.
Abstract: The U.S. food and fiber system has provided the country with an abundance at reasonable cost. Industrialization of agriculture has benefited the system; there are closer ties among suppliers of inputs to farming, processing, and distribution of the products. Recently, performance has been hampered by domestic and foreign developments, especially those related to energy. Though this publication describes current structure and performance of the system, it also identifies some steps that could lead to improvement.
- 1490-75
FOOD FOR US ALL: THE YEARBOOK OF AGRICULTURE 1969.
U.S., Department of Agriculture
[Washington, U.S. Gov't Print. Off.] 360 p. illus. 1969.
S21.A35 1969 P5W
Agricultural development, Consumer economics, Food industry, Food purchasing, Foods, Home economics, U.S. Dept. of Agriculture, Yearbooks.
Abstract: The story of agriculture in terms of foods is presented in three major sections: Food From Farm to You, Buying and Cooking Food, and Food and Your Life. Included are discussions of the economics of food, food pricing, food programs, food stamps, brokers and wholesalers, family menu planning, and nutrition. For the most part, all chapters were written by members of the USDA, other federal agencies, or state land-grant universities.
- 1491-75
VENDING MACHINES DON'T HAVE TO BE VILLAINS.
Amer School Board J 162 (10): 27. Oct 1975.
LB2831.A4 P5W
Child nutrition, School food service, Snacks, Vending machines.
Abstract: Vending machines are often criticized not for their actual use but for the quality and type of food dispensed from them. State and local school officials are responsible for regulating sale of competitive foods in the school. It is advised that school boards put the selection of dispensed foods under the direction of a professional dietitian or nutritionist, thus safeguarding the nutritional value of school children's snacks.
- 1492-75
AN APPROACH TO SOLVING WORLD FOOD PROBLEMS.
W. F. Medin
J Milk Food Tech 38 (7): 423-427. July 1975.
48.8 J824
Food economics and consumption, Food production, Food sources, Food supply, Iowa, Land grant universities, World problems.
Abstract: The World Food Institute at Iowa State University proposes to identify world food problems, analyze them, bring competencies to bear on them, and study the interrelationships between them, Iowa and the United States. Areas discussed in this article include the past, present, and likely future world food situations; the United States plant and animal food resource base; responsibilities; land-grant universities' efforts; and the workings of the World Food Institute at Iowa State University.
- 1493-75
WHY BEN HUDIK WENT FROZEN PREPLATE.
Food Management 10 (10): 46-48, 68. Oct 1975.
TX341.F69
Frozen foods, Hospital food service, Microwave cooking.
Abstract: The foodservice of St. Mary of Nazareth Hospital in Chicago centers around use of preheated frozen convenience foods that are heated on patient floors. Less space needed for food preparation, \$250,000 saved in equipment costs, \$57,000 saved in operating costs, 50% reduction of food preparation staff, and greater price stabilization are benefits. Working with microwave equipment manufacturers and food processors aided the program. Described are methods of preparation and serving of meals.
- 1494-75
LIBERTY BELL RINGS OF GOOD NUTRITION.
Ethel Wittenberger
Sch Foodserv J 29 (10): 57. Nov/Dec 1975.
389.8 SCH6
Basic nutrition facts, Carbohydrates, Cookery, American, History, Nutrition, Proteins.
Abstract: A lesson plan to give students a knowledge of various protein sources and some information on cholesterol and low-cholesterol food is developed around a Bicentennial theme. Following a brief history of the Liberty Bell, Benjamin Franklin's attempt to persuade members of the Constitutional Convention to select the turkey as the national bird serves as a lead-in to a discussion of the nutritional value of turkey.

BIBLIOGRAPHY

1495-75

1495-75

WORLD FOOD SUPPLIES AND AMERICA'S RESOURCES: A REVIEW.
J Home Econ 67 (6): 4-6. Nov 1975.

321.8 J82

Developing nations, Food production, Food sources, Food supply, Hunger, Socioeconomic status, World problems.
Abstract: The status of the world food situation and America's resources are reviewed by international and national agencies responsible for overseeing shortages. Summary statements by the Food and Agriculture Organization of the United Nations, Agency for International Development, and the U.S. Department of Agriculture are included as well as opinions of two nutrition and world food experts; Georg Borgstrom and J. George Harrar.

1496-75

WHAT FOOD IS IT? (GAME).

Harv Yerkes

Forecast Home Econ 21 (4): P15. Dec 1975.

321.8 H752

Class activities, Classroom games, Educational games, Food sources, Foods, History, Instructional materials.
Extract: Suitable for grades 7 and up, this game's objectives are to teach students to become aware of the origin of foods and for them to acquire an appreciation of the various foods from learning something about their history. The class is divided into three or four teams with a captain for each. Clues about fruits, vegetables, seasonings, and meat are read by the teacher. Points are awarded to teams correctly matching the clues to the foods.

FOOD STANDARDS AND LEGISLATION

1497-75

THE IRON CONTROVERSY: SHOULD BREAD AND FLOUR BE FORTIFIED?

Virginia A Beal

Food Prod Dev 9 (4): 68, 70, 74-76. May 1975.

HD9000.1.F64

Breads, Enrichment agents, Food additives, Food and Drug Administration, Fortification, Fortified foods, Iron, Iron-deficiency anemia, Metabolism.

Abstract: The FDA's proposed increase in iron enrichment of flour and bread is discussed in terms of the need for additional fortification and its possible benefits. Iron metabolism in infants, school children, and adult males and females is presented along with a brief look at the mucosal ferritin block theory on iron absorption. The author concludes that the proposed regulation should not be adopted until further studies on the effectiveness of additional enrichment are completed.

1498-75

CHILD NUTRITION: A LONG WAY TO GO.

Sch Foodserv J 29 (8): 47-50. Sept 1975.

389.8 SCR6

Child nutrition programs, Legislation, School food service.
Abstract: The Journal interviewed Senator Richard Clark about existing federal child nutrition programs. Senator Clark explained that Senate Bill S850, now before the U. S. Congress, will continue current programs with some expansion. Senator Clark's viewpoint is that free school lunches should be provided children just as textbooks and desks are now provided. He feels that if the public is educated about the problem they will push Congress into taking action in the future.

1499-75

FISHERY INSPECTION: TAKING THE FISHINESS OUT OF FISH.

Gene Cope

Sch Foodserv J 29 (9): 43-44, 46-47. Oct 1975.

389.8 SCR6

Fish, Food grades, Food inspection, Food packaging, Food processing.

Abstract: The growing involvement in the voluntary federal fishery product inspection program is presented. Why a company would pay for a voluntary federal inspection, and quality comparisons between companies that have federal inspections and those that do not are covered in this article. The types of federal markings are explained and the differences between each specified. The source of a list of every plant currently under Department of Commerce inspection is included.

1500-75

NUTRITION LABELING: HOW IT CAN WORK FOR YOU; A GUIDE TO LEARNING AND UNDERSTANDING THE SCIENCE OF THE LAW OF NUTRITION LABELING.

National Nutrition Consortium

Ronald M Deutsch

Bethesda, Md. 134 p. 1975.

TP373.W3 F5W

Consumer education, Diet information, Food industry, Labeling,

Legislation, Nutrient values, Nutritional labeling.

Abstract: Nutrition labeling of foods is described, the purpose of the program, the reasons why labeling is needed, and the established standards and requirements. Much useful information is provided on food values and dietary needs for various categories of foods. Topics include calories, proteins, carbohydrates, fats and cholesterol, and vitamins and minerals.

1501-75

READING NUTRITION LABELS (AUDIOTAPE).

Diet Teaching Program

Wichita, The Diet Teaching Program: Audiotape in cassette.

1st. 14 min. 1974.

HP5773.B4 P5W AV

Labeling, Nutrient content determination, Nutrient values, Nutritional labeling, Nutritional value.

With leaflet.

Abstract: This tape and leaflet explain a method for interpreting the nutrient label information of packaged foods. A point system is recommended so that one is working with smaller numbers, and instruction is given for converting label information to these points. A practice sheet is also provided where one can follow step by step directions from the tape in making these conversions and obtain on-the-spot knowledge of results. The basis for the conversion formulas used is not divulged. This system is not designed for daily use but for a periodical check of foods eaten in a typical day to determine their nutritional adequacy. It is an appropriate resource for upper elementary students up through adults.

1502-75

NUTRITION INFORMATION CAN WORK FOR YOU.

General Foods Consumer Center

White Plains, N. Y. 60 p. 1975.

TX535.G42 F5W

Food composition tables, Nutrition education, Recommended Dietary Allowances.

Abstract: Charts give nutrient values of all General Foods products on which nutrient labeling appears. Also presented are charts showing nutrients and sources, and an explanation of recommended daily allowances for 20 nutrients.

1503-75

USE OF ALTERNATIVE FOOD INGREDIENTS.

William C Hale

What's New Home Econ 39 (10): 34-35. Sept 1975.

321.8 W55

Food and Drug Administration, Food composition, Food processing, Food technology, Imitation foods, Ingredients.

Abstract: Alternative food ingredients are planned for widespread usage in order to increase the availability of food at a reasonable cost. Changes in FDA philosophy permit safe and suitable substitute ingredients to be used by food processors without requiring that the ingredient be labeled as imitation. Two alternative ingredients planned for widespread usage, high fructose corn syrup and non-animal protein, are discussed in terms of application and projected future usage levels.

1504-75

NUTRIENT LABELING.

Harold C Hopkins

PDA Papers 6 (4): 4-7. May 1972.

HD9000.9.05A1

Nutrients, Nutrition knowledge, Nutrition programs, Nutritional labeling, Recommended Dietary Allowances, Vitamins.

Extract: Research by institutional, private, and industry groups indicated consumers were interested in nutritional labeling on food packages and that such labeling influenced purchasing practices and choices and educated the consumer to nutritional needs. Further research was carried out independently, with FDA cooperation and under contract with the Agency, to determine the degree of response to nutritional labeling and understanding and use of the information, as well as to determine the best system for providing information on the label.

1505-75

BALANCING THE COSTS AND BENEFITS OF NUTRIENT LABELING.

F F Hopper

Food Prod Dev 9 (9): 48, 50. Nov 1975.

HD9000.1.F64

Consumer education, Cost effectiveness, Labeling, Nutritional labeling, Program evaluation.

Abstract: Nutrition labeling information programs may not be effective if the American public remains uneducated about nutrition and cannot interpret the information and incorporate it into meal planning. The costs of nutrition labeling to the manufacturer are discussed along with the urgent need for consumer education on nutrition in general. Sources for two nutrition education publications for consumers are given.

1506-75

THE MANAGER AND THE LAW (MOTION PICTURE).

National Educational Media

Sherman Oaks, Calif. 17 min. sd. color. 16 mm. 1975.

HP5617.M3 F5W AV

Business skills, Laws, Legal problems, Legislation, Management.

Abstract: Information on the relationship of management and the law is provided to the business community. Emphasized guidelines for managers include careful consideration of any

new procedures before implementation and awareness of any government regulation concerning a new policy.

1507-75

MEAT IDENTIFICATION SLIDE SET (SLIDE).

National Live Stock and Meat Board
Chicago 136 slides. color. 2 x 2 in. [n.d.].

TX341.H4 P6N AV

Animal sources of food, Beef, Food selection, Lamb, Meat, Meat cuts, Pork, Veal.
With instruction booklet.

Abstract: The 136 retail cuts for beef, pork, lamb, veal, and variety meats are shown. Names for the cuts, based on the Uniform Retail Meat Identity Standards system, are given in full. A general description of each cut and the weight and size of the cuts shown (in standard and metric terms) are included.

1508-75

NUTRITION LABELING - TOOLS FOR ITS USE.

Betty Peterkin

Food Econ Rev p. 16. Summer 1975.

1321.9 R31

Instructional materials, Nutrient intake, Nutrition education, Nutritional labeling.

Abstract: Nutriometer, a device described in this article, is designed to help the user total the number of calories and percentage of the U.S. RDA for seven nutrients supplied by food consumed in one day. The Nutriometer should be used along with booklets, also described, that give information and tables on nutrients along with instructions on using information from food labels. The Nutriometer and booklets may be obtained from the U.S. Government Printing Office.

1509-75

NATIONAL NUTRITION POLICY, A SPECIAL REPORT.

Margaret C Phillips

J Nutr Educ 6 (3): 11-viii. July/Sept 1974.

TX341.J6

Consumers, Government role, Health, Hearings, International programs, Nutrition education, Nutrition policy, Nutrition programs, Special groups, diets.

Abstract: This article reports on the recent hearings sponsored by the Senate Select Committee on Nutrition and Human Needs which were held to develop a comprehensive National Nutrition Policy. The relationship of these hearings to the December 1969 White House Conference on Food, Nutrition and Health is given. The membership, concerns, and recommendations of these panels formed are briefly outlined. The consequent steps to be taken by the Senate Select Committee are explained along with possible increases in nutrition-related legislation. Recommendations on nutrition education have been pulled together and summarized. This topic is of importance to all in nutrition and nutrition-related fields.

1510-75

TODAY'S ROSE, BY ANY OTHER NAME, WOULD BE MISBRANDED.

Murray D Saver

Food Prod Dev 9 (5): 28. June 1975.

HD9000.1.P64

Food and Drug Administration, Imitation foods, Labeling, Standards.

Abstract: Naming new food products according to FDA's Food, Drug, and Cosmetic Act can be difficult. Problems discussed in this article include: what is meant by a common or usual name, misbranding use of the term imitation, listing of ingredient percentages, and manufacturers' responsibilities. FDA treatment of various problems is touched upon along with court challenges to FDA's regulation on the use of the term imitation.

1511-75

FLAWED THE PROPOSAL ILLUSTRATES GROWING NEED FOR SCIENTIFIC INPUT IN COMMENTS.

Robert E Smith

Food Prod Dev 9 (5): 15. June 1975.

HD9000.1.P64

Advertising, Federal Trade Commission, Labeling, Legislation, Nutrient values, Nutrition education.

Abstract: This author presents his views on the FTC's proposed trade regulation rule on food advertising. Areas discussed include apparent limitations of the rule as a factor for nutritional education, potential rule violations and penalties, nutrition information statement requirements, and the FTC establishment of heretofore undelineated nutritional and medical definitions. Also presented is a group of questions involving nutrition statements in advertisements that the author feels should be answered prior to adoption of the rule.

MANAGEMENT AND ADMINISTRATION

1512-75

HOW TO PLAN AND ORGANIZE WORK.

American Management Association

[New York] 1 v. (loose-leaf). 1968.

HF5500.A4 P6N

Administration, Instructional materials, Management, Office management, Organization, Personnel management, Programmed instruction, Time management.

Includes manual 9 p.

Abstract: This publication is a self-paced programmed instruction course in planning and organizing work. This ninth course by AMA deals with the following management topics: steps in planning, scheduling work, network scheduling, organizing and delegating, employee development and the total job concept, and managing change. This course is designed to train management personnel faster, better, and at a lower cost compared to conventional training. The course can be completed in approximately 16 hours of study.

1513-75

COST CONTROL AND REDUCTION: THE SUPERVISOR'S CONTRIBUTION TO PROFITS.

American Management Association

[New York] 1 v. 1970.

HF5500.A4 P6N

Budgeting, Costs, Financial management, Management education, Manuals, Planning.

Includes supplement and pre- and post-tests.

Abstract: This publication is a self-paced programmed instruction course in cost control and reduction. This course deals with the following topics: cost control for the supervisor, raising productivity, saving materials and supplies, avoiding spoilage and rework, work sampling, flow process charts and diagrams, developing better methods, and scheduling for smooth production. It is intended that this course be used to supplement conventional training techniques for supervisors.

1514-75

THE TIME DEPENDENCE OF FOOD PREFERENCES.

J L Balintfy

Food Prod Dev 9 (9): 32, 34, 36, 96. Nov 1975.

HD9000.1.P64

Dietary study methods, Food habits, Food preference measures, Food service management, Institutional feeding, Meal planning, Menu planning.

Abstract: With preference-time functions for menu items identified and measured by employing questionnaires, menu choices over a period of time were simulated using a preference-maximizing decision maker. Optimal serving frequencies also were obtained with an analytically equivalent approach. The models shown here ignore constraints on cost and nutrition and focus on a single course on the menu, but do provide a tool to more accurately evaluate the preference aspect of planning decisions.

1515-75

BEHAVIORAL ASPECTS OF MANAGEMENT: AN INTRODUCTION (TRANSPARENCY).

San Jose, Calif., Lansford Publishing Co. 18 transparencies.

8" x 10". 4 reprints of articles. 1974.

HF5549.F42 P6N AV

Behavior, Psychological aspects.

Set includes pamphlet entitled "Behavioral aspects of management, an introduction" which explains transparencies in greater detail.

Abstract: Highlights of current thinking regarding human resources of an organization are presented. Among topics covered are McGregor's theory X and Y, the hierarchy of human needs, Herzberg's motivators and dissatisfiers, workers' motivations, comparison of Maslow's and Herzberg's theories, alternative leadership patterns, informal organization, and the development of management thought. A selected bibliography is furnished.

1516-75

BEHAVIORAL ASPECTS OF MANAGEMENT: APPLICATIONS (TRANSPARENCIES).

San Jose, Calif., Lansford Publishing Co. 19 transparencies.

8" x 10". 6 reprints of articles. 1975.

HF5549.F42 P6N AV

Behavior, Behavioral objectives, Management systems, Personnel management, Psychological aspects.

Set includes 2 pamphlets entitled "Behavioral aspects of management: applications" which explains material on the transparencies, and "Job satisfaction: is there a trend?".

Abstract: Applications of modern behavioral aspects of management are presented. Transparencies are charts showing applications of modern management insights in a brief manner: an

BIBLIOGRAPHY

1517-75

overview, effect of group expectations on productivity, characteristics of workers and jobs, motivation of workers, and human resources accounting. The accompanying material gives detailed explanations.

1517-75

JOB DESCRIPTIONS: HOW TO WRITE AND USE THEM.

Conrad Berenson, Henry O Ruhnke
Santa Monica, Calif., Personnel Journal 45 1. 1974.
HF5382.B4 1974 P5N

Job analysis, Personnel management.
Seventh print, 1974 ed.

Abstract: Job descriptions outline duties, responsibilities, and conditions attendant to work assignments. The authors suggest ways for job analysis preparation, obtaining and preparing the information gained, maintaining employee cooperation, and uses and abuses of job descriptions. Examples are given of six job descriptions.

1518-75

BECOME A FOODSERVICE INNOVATOR!

Jerome Berenson
Food Management 10 (8): 29-30. Aug 1975.
TX341.P69

Food service management, Innovation, Management, Management development.

Abstract: The characteristics associated with being an innovator in the foodservice industry are examined. The basic qualifications for an innovator; accomplishment, motive, perseverance, and subject knowledge; are discussed. Detailed are the 11 stages in the innovation cycle: the objective, problem identification, research, the mood, the dream, the awakening, selling, failures, re-selling, success, and let-down.

1519-75

THE PAY-OFF FROM ELECTRONIC CONTROLS. PART 1: POINT-OF-SALE CONTROL.

Pete Berlinski
Restaurant Bus 74 (8): 52, 54, 56, 58. Aug 1975.
389.2538 P82

Business skills, Case studies, Cash registers, Commercial food service, Computer applications, Financial management, Record-keeping, Restaurants.

Abstract: This first part of the series on point-of-sale (POS) data terminals deals with minicomputers linked to data terminals. The use of POS systems to eliminate cashier mistakes, speed up customer service, report on dollar and unit sales of menu items, provide daily employee time records, and track inventory is discussed. Case studies of POS system installation and operation at Burger King and Red Lobster Inns Seafood Restaurants are included.

1520-75

DEVELOPING DEPARTMENT STANDARDS.

Charles E Bever, Pauline Buchanan
Cornell Hotel Restaurant Admin Quarterly 16 (3): 70-75, 81.
Nov 1975.

TX901.C67

Food service management, Health care, Hospital food service, Indicators, Institutional feeding, Management development, Policy, Questionnaires, Surveys.

Abstract: Health care institutions must follow the pattern of McDonald's and Marriott by establishing specific standards of operation, which can be used to evaluate their management effectiveness and ensure that their patrons and staff receive the desired level of service at the lowest possible cost. It is therefore essential that each institution develop its own set of operational standards and that the use of the standards be included in their departmental policy and procedures manual.

1521-75

FRONT-LINE MANAGEMENT: A GUIDE TO EFFECTIVE SUPERVISORY ACTION.

James Rensien Black, Guy B Ford
New York, McGraw-Hill 282 p. [1963].
HF5549.B54 P5N

Administrator responsibility, Industrial relations, Job training, Personnel management, Supervision, Supervisors.

With 15 p. leader's guide.

Abstract: Instruction designed to help the supervisor be better able to deal with typical problems of managing people in training, communications, self-development, and labor relations, is arranged in relatively short chapters. Each is a self-contained teaching unit, and utilizes examples and checklists to illustrate the topics. The leader's guide contains guidelines for establishing a supervisory development program in any company and the highlights of each chapter.

1522-75

WHY A CONTRACTOR MAY DO THE JOB BETTER.

Gene Brayson
College Univ Bus 9 (6): 33. June/July 1974.
LB2300.C62 P5N

College food service, Contract feeding, Food service management.

Abstract: How food service jobs can be accomplished best should be considered when deciding between employing a contractor or running one's own food service. Advantages expected from a contractor include well trained management, backup of managers, implementation of tested innovations, appraisal of alternatives, costs, meeting emergencies, and new perspectives. One

must define minimum and maximum objectives before the best method can be selected.

1523-75

COMMUNICATING WITH EMPLOYEES: GIVING DIRECTIONS AND ORDERS THAT GET RESULTS, PART 1.

Robert D Buchanan
Food Serv Mark 37 (9): 54, 56-58. Sept 1975.
389.2538 P732

Communication skills, Food service management, Industrial relations, Personnel management, Supervision.
Abstract: Guidelines are included for helping a foodservice manager develop techniques to give directions and orders that get results. Differences between directions and orders are covered along with an analysis of the manager-employee communication system. Three order-giving climates are discussed; climates of cooperation, compliance, and hostile compliance. Understanding the process of delegation of authority is shown to be essential to effective management as is knowing the framework for directions and orders.

1524-75

HOW TO EVALUATE THE EFFICIENCY OF YOUR FOOD SERVICE OPERATION.

Robert D Buchanan
Food Serv Mark 37 (11): 42, 44, 46-47. Nov 1975.
389.2538 P732

Commercial food service, Cost effectiveness, Equipment, Evaluation methods, Food preparation, Food service management, Personnel management, Profit.

Abstract: Frame of reference for efficiency evaluation of basic operating foodservice systems. Key indicators discussed include management, personnel, food processing, presentation and service, sanitation and housekeeping, building and equipment upkeep and repair, finances, and marketing. These indicators can be used to measure the degree of operational efficiency and effectiveness.

1525-75

COMMUNICATING WITH EMPLOYEES: GIVING DIRECTIONS AND ORDERS THAT GET RESULTS, PART 2.

Robert D Buchanan
Food Serv Mark 37 (10): 24, 28, 33-34. Oct 1975.
389.2538 P732

Communication skills, Industrial relations, Personnel management.

Abstract: Basic guidelines needed by a manager to communicate effectively with employees in order to have directions carried out successfully, are set down. The four elements in giving orders, types of directives and orders, and the use of written and oral orders are covered. The importance of clarity in giving directions and the causes of misunderstandings are discussed in addition to 10 specific steps to effectively giving orders and directions.

1526-75

MANAGEMENT BY OBJECTIVE.

Byron Byron
Food Management 10 (11): 23-24. Nov 1975.
TX341.P69

Food service management, Food service training, Objectives, Personnel management.

Abstract: Successful foodservice management by objectives consists of menu managing, price scheduling, high food quality, effective staff training, and low overhead. Ways to "manage" a menu, the problems of sloppy service and incorrect portioning, the use of computers to reduce overhead, and staff training requirements are all covered.

1527-75

THE CHANGING FAMILY MARKET.

Food Serv Mark 37 (9): 48, 50, 53. Sept 1975.
389.2538 P732

Consumer economics, Fast foods, Food habits, Food preferences, National surveys, Restaurants.

Abstract: The eating-out habits of the American family were surveyed by Gallup and WRA. Topics surveyed by Gallup include percentage of families who go out to eat versus family size, expenditures per person, most popular type of restaurant, and acceptance of all-you-can-eat specials. Included are the results of WRA's survey on: reasons for eating out, most annoying factors at restaurants, and male/female dominance in restaurant selection.

1528-75

WORK PRODUCTIVITY: GETTING THE MOST FOR THE TIME.

V Chappell
Sch Foodserv J 29 (8): 61-68. Sept 1975.
389.8 SC86

Charts, Food service management, Productivity, School food service, Work flow.

Abstract: Getting the most work out of the time and number of people who have to do a job is becoming more difficult. By using flow process charts and left hand/right hand charts to outline the steps involved, you can spot bottlenecks and time-consuming activities. In this article six charts illustrating food service kitchen jobs are given; the charts are thoroughly explained.

1529-75

DO YOU SWEAR BY (OR AT) FOOD SERVICE CONTRACTORS.

Martin H Cherneff
Amer School Board J 162 (10): 27-28. Oct 1975.

- LB2831.A4 F6N
Contract feeding, Contracts, School food service.
Abstract: Private food service contractors who are skilled in appropriate management and technical fields can fulfill a need or needs in school districts whose resources are not fully adequate. Full or partial service may be provided as the situation requires.
- 1530-75
COLLEGE STUDENTS RECRUITED FOR WAR ON FOOD WASTE.
Instit/vol Feeding 75 (7): 34. Oct 1, 1975.
TX1.155
College food service, Food service management, Food waste, Food waste measures, Institutional feeding, Plate waste, Student participation.
Abstract: The discovery at Michigan State University that four tons of food were wasted daily led to a food ecology program. Students are encouraged to take only what they can eat, seconds are allowed on all foods but meat, and servers wear "If You Want Less, Tell Me" badges. Clean Plates are rewarded with a coupon for a free soft drink. At minimal cost, a soft drink company supplies "campaign kits" encouraging student participation.
- 1531-75
A STUDY OF EMPLOYEE RESISTANCE TO JOB ENRICHMENT.
Donald C Collins, Robert R Raubolt
Personnel J 54 (4): 232-235, 248. Apr 1975.
280.8 J824
Job enrichment, Personnel management, Resistance to change, Surveys.
Extract: The association between employee background and occupational characteristics and degree of resistance to a job enrichment program was examined in a large-scale manufacturing firm. Employees with a college degree were found to be less resistant to job enrichment than were nondegree employees. Age and kind of task performed revealed that more youthful employees are nonresistant than are older employees, and more employees performing similar tasks are nonresistant than are employees performing general tasks.
- 1532-75
OCCUPATION: SUPERVISOR.
Paul W Cummings
Personnel J 54 (8): 448-450. Aug 1975.
280.8 J824
Career ladders, Motivation, Supervisors, Surveys.
Abstract: Results of a survey of first-time supervisors on why they wanted to become supervisors are given. The responses fell in three general categories: self-oriented, employee-oriented, and company-oriented with the overwhelming majority stating more money as the motivation. Advancement and challenge motivations followed money with prestige and status considerations ranking lowest.
- 1533-75
PERSON TO PERSON: UNIQUE TRAINING PROGRAM HELPS LUNCHROOM AIDES DEAL WITH INDIVIDUAL PROBLEMS.
Carol M D'Arrezzo
Food Nutr 5 (4): 10-13. Aug 1975.
aTX341.P615
Educational programs, Food service workers, Program evaluation, School food service, School lunch.
Abstract: The training program used to instruct Pittsburgh's public school lunchroom aides in nutrition, motivating children to eat, and the adequacy of Type A lunches is described. The program combined the expertise of foodservice supervisors, behavioral scientists, and city health department personnel. As a result of the program, community acceptance of the school lunch program increased, overall participation increased, and plate waste decreased.
- 1534-75
A LAW OF DIMINISHING RETURNS IN ORGANIZATIONAL BEHAVIOR?
Keith Davis
Personnel J 54 (12): 616-619. Dec 1975.
280.8 J824
Behavior, Graphs, Industrial relations, Management, Personnel management, Supervision.
Extract: The concept of diminishing returns says that for any situation there is an optimum amount of a desirable practice, after which point, a decline in returns is experienced. This concept is explained as it applies to worker autonomy, employee security, specialization, and the manager's concern for people. Graphs are supplied for each of these four areas showing the relationship between each one and employee effectiveness.
- 1535-75
MANAGING ROBOTS OR PEOPLE?
Kent Dobrman
Food Management 10 (7): 19-20. July 1975.
TX341.P69
Food service workers, Individual characteristics, Industrial relations, Motivation, Personnel management.
Abstract: The need to consider foodservice workers as people with characteristic strengths and weaknesses is pointed out. Employee attitude and incentive as related to wages is discussed along with ways of making employees feel wanted and the importance of going to bat for them. The importance of management seeing through the worker's eyes is stressed.
- 1536-75
SUPERVISORY MANAGEMENT: A SHORT COURSE IN SUPERVISION.
Robert W Eckles, Ronald L Carmichael, Bernard R Sarchet
New York, Wiley 293 p. (Loose-leaf). [1975].
HF5549.E26 F6N
Administration, Management development, Personnel management, Study guides, Supervision, Supervisors.
Abstract: A self paced individualized study program designed to help managers at all levels develop, enhance, and update their supervisory skills, is presented. The text consists of four units; supervising work, supervising people, supervising day-to-day activities, and the supervisor and the organization; and contains an appendix on safety and health responsibilities under OSHA. There are brief quizzes, longer quizzes, a summary, and a review for each chapter along with essay questions and/or a case study.
- 1537-75
THE ENERGY CRISIS IN THE PUBLIC SCHOOLS: ALTERNATIVE SOLUTIONS.
Ventura, Calif. 78 p. [n.d.].
LB2810.E5 F6N
Budgeting, Energy crisis, Financial management, Public schools, School administration, Transportation.
Abstract: School administrators, classroom teachers, directors of transportation, food service, maintenance and operations, as well as representatives of the petroleum, natural gas, and electric power industries participated in a workshop on problems of the energy crisis. This volume gives their recommendations for energy saving measures in public school buildings and activities, including transportation of pupils and staff.
- 1538-75
WANT TO CULTIVATE SOME EMPLOYEE TRUST?
Mortimer R Feinberg
Restaurant Bus 74 (1): 29. Nov 1975.
389.2538 F82
Attitudes, Industrial relations, Management development, Personnel management, Psychological aspects, Supervision.
Abstract: A brief list of practices to be avoided so as to develop a strong spirit of trust among employees is presented. Subjects discussed include living up to statements and promises, developing a sense of humor about yourself, taking strong positions on small issues, welcoming criticism, knowing your own limitations, abandoning ideas, and outmaneuvering your employees.
- 1539-75
THE TICKLISH BUSINESS OF CHANGING HUMAN BEHAVIOR.
Mortimer R Feinberg
Restaurant Bus 74 (9): 34, 36. Sept 1975.
389.2538 F82
Behavior change, Behavior modification, Industrial relations, Personnel management, Psychological aspects.
Abstract: Some areas of employee behavior can be changed and some cannot. Three prognostic categories of behavior; completely reversible, modifiable, and inamutable; are defined and specific examples of each are listed. Suggestions for reversing or modifying behavior are given in addition to guidelines for coping with inamutable behavior.
- 1540-75
THE NEW PSYCHOLOGY FOR MANAGING PEOPLE.
Mortimer R Feinberg, Robert Tanofsky, John J Tarrant
Englewood Cliffs, N. J. 204 p. [1975].
HF5549.5.C6F6 F6N
Behavior modification, Communications, Industrial relations, Management development, Personnel management, Psychological aspects.
Abstract: Ways and methods in which people in managerial positions can use new developments in the behavioral sciences are presented. Being authoritative, imprinting workers with positive attitudes and correct procedures, using energy curves, understanding people (along with knowledge of body language) decision-making and other topics are discussed. All is aimed at providing insight to run a business with more work output and less waste.
- 1541-75
PSYCHOLOGY FOR MANAGERS: A SYSTEMS APPROACH TO HUMAN BEHAVIOR.
Darryl W Freed
Personnel J 54 (6): 336-341. June 1975.
280.8 J824
Behavior, Industrial relations, Personnel management, Psychological aspects.
Extract: A unique yet systematic approach to analyzing and understanding human behavior is presented. Using a systems concept as a model, the primary determinants of behavior are explored and a conceptual, yet practical basis for understanding and improving interpersonal effectiveness is provided. Specifics discussed include systems model inputs, filtering, processing functions, self-concept, role perception, rewards, control, and output and feedback.
- 1542-75
THE MANAGEMENT OF PERIPHERAL EMPLOYEES.
Martin J Gannon
Personnel J 54 (9): 482-486, 501. Sept 1975.
280.8 J824
Management, Organizations, Personnel management, Supervision.
Abstract: The management of peripheral employees, those who are not totally committed to the organization and view their

BIBLIOGRAPHY

1543-75

job as one that can be easily discarded, must be radically different from the management of regular employees committed to the organization. The characteristics of peripheral employees, their aspirations, and their role definition are discussed. A review of research studies concerning peripheral employees is included with recommendations for additional research in selected areas.

1543-75

MANAGEMENT BY MOTIVATION.

Saul W. Gellerman

[New York] American Management Association 286 p. [1968].

HD31.G62 P5W

Behavior modification, Industrial relations, Management development, Management philosophies, Management systems, Motivation, Performance, Personnel management.

Abstract: The author applies the concept of motivation to concrete problems of organizational change, recruitment and training, the improvement of competence, and other critical management issues. Topics covered include motivation theory, recent research, choosing people, predicting and measuring managerial performance, money as motivation, and organizational development. The author employs data from the behavioral sciences to explain reaction to motivational influence.

1544-75

BEHAVIOR MODIFICATION: A CONTINGENCY APPROACH TO EMPLOYEE PERFORMANCE.

C. Ray Gullett, Robert Reisen

Personnel J 54 (4): 206-211. Apr 1975.

280.8 J824

Behavior modification, Management philosophies, Motivation, Performance criteria.

Abstract: A look at what may be expected in the future suggests some advantages to be gained from a motivational model, drawn from a synthesis of the latest research into behavior modification, and its link to contingency theories of organizations. Discussed are operant conditioning and reinforcement, positive and negative reinforcement, reinforcement schedules, and methods of identifying desired behavior. With proper utilization, behavior modification may be an important means of implementing a contingency approach to organizational behavior.

1545-75

PROGRAM BUDGETING FOR SCHOOL DISTRICT PLANNING.

Sue A. Haqqart

Englewood Cliffs, N. J., Educational Technology Publications 98 p. illus. [1972].

LB2830.H32 P5W

Educational finance, Planning, Program budgeting, School administration, School systems.

Abstract: Analytical concepts, methods, and techniques which may be used to generate information that will be useful to school district decision-makers are presented. Both cost and effectiveness considerations are treated, along with analytical frameworks that may be used to facilitate making comparisons between alternatives. Numerous examples and illustrations are provided to show how the analytical concepts and methods can be applied to typical school district program evaluation and planning problems.

1546-75

YOU CAN HAVE ONE AS WELL AS THE OTHER: INSTINCT VERSUS TECHNIQUE.

James L. Hayes

Restaurant Bus 74 (1): 86. Nov 1975.

389.2538 P82

Management, Management development, Management philosophies, Supervision.

Abstract: The options of using management instinct instead of, or in conjunction with management techniques are discussed. Management techniques as a formal vehicle for teaching subordinates is covered along with the dangers of inflexible techniques. It is concluded that trusting instincts often works, but knowledge of techniques and of how to apply them can make an "instinctive" decision a more educated one.

1547-75

DYNAMIC BUSINESS-CONFERENCE TECHNIQUE.

Carl Hevel

Santa Monica, Calif., Personnel Journal 67 1. [1966].

HF5500.H4 P5W

Conferences, Leadership.

Abstract: A business conference is a meeting for joint consideration and mutual discussion of a common problem (or set of problems) by qualified persons. 136 rules with explanations are given for the successful conduct of business conferences. These rules cover many areas including types of conferences, purposes, how to attain successful leadership, realistic time-tables, and needed discussion by all participants. This book ends with six review check lists that bring together certain pointers on the techniques.

1548-75

HOW TO "MULTIPLY YOURSELF" THROUGH IMPROVED DELEGATION.

Carl Hevel

Swarthmore, Pa., Personnel Journal 26 1. [n.d.].

HF5540.H4 P5W

Industrial relations, Management development, Personnel management, Supervision.

Abstract: Written to assist the executive to increase his effectiveness as a manager, he first assesses himself on abil-

ity to delegate authority. Then activities are analyzed. This includes breakdown records of time spent on areas such as creative contributions, strategic planning, control of subordinate units, and emergencies. Emotional blocks to delegation of authority are discussed. Plans for action should cover immediate steps to take, long-range plans, and self-development.

1549-75

A FEEDBACK PROGRAM TO MAKE MANAGER DEVELOPMENT HAPPEN.

John Ryland Hinrichs

Personnel J 54 (9): 478-481. Sept 1975.

280.8 J824

Evaluation methods, Management, Management development, Program administration.

Abstract: A feedback program is developed to help managers get a better look at themselves and the environment in which they operate. The current lack of adequate feedback to managers is covered along with details on the suggested program. The program consists basically of an employee questionnaire dealing with job methods checklist dimensions and work group description dimensions. The results of the program's initial trial are delineated.

1550-75

STRUCTURAL PLANNING IN ORGANIZATIONAL DEVELOPMENT: AN OFTEN NEGLECTED ASPECT.

A. T. Hollingsworth, Jane W. Hass

Personnel J 54 (12): 613-615. Dec 1975.

280.8 J824

Administration, Change, Management, Organization, Personnel management.

Abstract: When the physical aspects of an organization are neglected, change may be in the wrong direction and the probability of its permanence negligible. As knowledge increases in the areas of spatial arrangement, the manipulation of the physical setting may become an increasingly effective tool for implementation and maintenance of change. Discussed are the process of change, an organization's structural environment, importance of structural awareness, positive aspects of change in the structural environment, and human needs.

1551-75

WHY YOU SHOULD DO IT YOURSELF.

Loyal F. Horton

College Univ Bus 9(6): 32, 36. June/July 1974.

LB2300.C62 P5W

College food service, Contract feeding, Food service management.

Abstract: Food service is an important part of higher education. Contractors give a hard sell to college food service managers and claim well trained managers, continuity of management, purchasing power and guaranteed costs. Performance doesn't always equal claims. Cleanliness standards and cooks' training may not be up to par. Contractors' profits could be used better by the college. Self-operators can maintain good management, efficient budget control and also meet college objectives.

1552-75

RESTAURANT FINANCE; A HANDBOOK FOR SUCCESSFUL MANAGEMENT AND OPERATIONS.

John Tlich

New York, Chain Store Age Books 142 p. [1975].

TX911.3.P514 P5W

Finance, Financial management, Food service management, Handbooks, Restaurants.

Abstract: The major financial aspects of any restaurant venture are provided in detail to any existing or potential restaurant owners, professional advisors, lenders, lessors, and anyone associated with restaurant business. Topics include sound financial projections; key aspects of borrowing money; financial techniques for acquiring land, building, and equipment; real estate and equipment leases; forms and business entities available to the restaurant owner; the restaurant insurance package; and effective restaurant purchasing. Tables and charts are included.

1553-75

THE ENCOURAGEMENT OF EMPLOYEE CREATIVITY AND INITIATIVE.

Alfred H. Jantz

Personnel J 54 (9): 476-477, 500-501. Sept 1975.

280.8 J824

Attitudes, Behavior, Creativity, Individual characteristics, Industrial relations, Motivation, Personnel management.

Abstract: The behavior, attitudes, and initiative of non-supervisory employees can result in them taking on an authoritative role in spite of the chain of command. The development and encouragement of these authoritative abilities should be emphasized for individual achievement and organizational improvement. The ways lower level employees achieve power are discussed as well as advantages of lower level power versus conventional chain of command.

1554-75

ABSENTEEISM OR ATTENDANCE: WHICH IS INDUSTRY'S PROBLEM?

Ronald D. Johnson, Tim O. Peterson

Personnel J 54 (11): 568-572. Nov 1975.

280.8 J824

Behavioral objectives, Industrial relations, Personnel management, Research.

Abstract: High rates of absenteeism in industry have spawned many attendance studies which are summarized here. Three abse-

steering controls; descriptive, discipline, and reinforcement; are defined and analyzed for effectiveness. Specific methods for developing a positive reinforcement system are detailed from base-line data gathering, stating the desired behavioral objective, designing and implementing the system, to system evaluation. Many examples of incentive awards and case studies of companies using them are included.

1555-75

WHO CAN'T USE LOWER COST AND HIGH QUALITY?

William L. Kahl
Instit/Vol Feeding 76 (5): 19-20. Mar 1, 1975.
TX1.155

Commercial food service, Convenience foods, Food cost, Food preparation, Food service management.
Abstract: An argument is made for using more convenience foods in foodservice operations. To support this position, some factors cited are the improved quality of convenience foods and higher labor costs. The foodservice manager must determine the real cost of an item he serves and decide if its quality is better than that of a properly prepared convenience food before reflecting its use.

1556-75

THE CORPORATE RESPONSIBILITY IN THE AREA OF ALCOHOLISM.

Kevin W. Kane
Personnel J 54 (7): 380-384. July 1975.
280.8 J824

Alcoholism, Behavior, Inservice programs, Personnel management, Public health programs.
Abstract: The obligations of society and the corporation are studied to find and implement solutions to the problem of the alcoholic worker. Constructive coercion, perhaps the only tool available to society for combating alcoholism is discussed. Other areas covered include cost accounting analyses, unique benefits of corporate programs, necessity of union participation in alcoholism programs, and the effectiveness of alcoholics Anonymous. New York City Police Department and U. S. Government workers alcoholism programs are also detailed.

1557-75

PACKAGES FOR PROGRESS: TEAM GOAL-SETTING TECHNIQUES.

Dennis C. King
Personnel J 54 (12): 606-608. Dec 1975.
280.8 J824

Administration, Management, Management development, Management philosophies, Objectives, Organization.
Abstract: A new approach to goal-setting involving four interdependent areas of concentration is considered by the author to be essential to organizations endeavoring to realize their full capabilities. The ingredients of setting meaningful goals: identification of the prime task, goal areas, measures, and action plans; are discussed as well as accomplishment of goal-setting, definition of a goal package, and maintenance of the goal package.

1558-75

DIMENSIONS OF HOSPITALITY MANAGEMENT; AN INDUSTRY PERFORMANCE IN SEVEN ACTS.

Lothar A. Kreck, John W. McCracken
Boston, Cahnners books 2 v. [1975].
TX911.2.D5 P6M

Food service industry, Food service management, Food service workers, Hotels, Management.
Contents: v. 1. Acts 1-3 - v. 2. Acts 4-8.
Abstract: To fill the need for better educated personnel in the rapidly expanding hospitality industry, a discussion of seven topics of concern to all operators is presented in the format of a seven-act play. The hospitality industry is compared to the theatre, which patrons frequent to be entertained. The broad discussion topics include corporate administration, management, employees, operations, physical setting, guests, and environs. Subject matter and industry segment indexes are included.

1559-75

CONSUMER ATTITUDES TOWARD YOGURT.

M. Kroger, S. R. Fram
Food Technol 29 (11): 52, 56-57. Nov 1975.
389.8 P7398

Consumer attitude, Dietary surveys, Food preferences, Yogurt.
Authorized for publication as Paper No. 4868 in the Journal series of the Pennsylvania Agricultural Experiment Station.
Abstract: Responses to a survey on consumer practices and attitudes in yogurt buying and eating is summarized. Consumers were asked to indicate their preferences in flavor, style, and "naturalness". 56 percent of those questioned did not know that bacteria are present in yogurt; of those who did, 65 percent felt the bacteria were beneficial. Trends in the consumption of home-made yogurt are also revealed along with factors influencing consumers in choosing yogurt.

1560-75

HOW IS THE CLIMATE IN YOUR ORGANIZATION?

William R. LaFollette
Personnel J 54 (7): 376-379. July 1975.
280.8 J824

Behavior, Organization, Organizations, Personnel management, Psychological aspects.
Abstract: Knowledge of the climate of an organization can give a manager information to help him increase the performance potential of the organization and the satisfaction of employ-

ees. Definitions of organizational climate are given along with methods of measuring organizational climate. The advantages and disadvantages of various organizational climate surveys are presented with emphasis on what type of information to expect from each.

1561-75

BUSINESS BOOMS WITH BURGER BARS.

Edward Lucas, William Lyman
Sch Foodserv J 29 (10): 36, 38-40, 42. Nov/Dec 1975.
389.8 SCH6

Food preferences, Food service management, High school students, Menu planning, School food service, Student participation.
Abstract: Davis County, Utah's school district's method of providing Type A lunches to high school students, while including teen-age taste preferences, is presented. The methods and equipment used to efficiently operate the successful Burger Bars are discussed. To qualify for a Type A lunch, the student purchases a "package" lunch that includes a choice of six hot sandwiches, and French Fries restored with vitamin C, salad or fruit, and milk.

1562-75

THE TIME TRAP.

R. Alec Mackenzie
New York, AMACOM 195 p. 1972.
HF5549.5.T5M3 P6M

Decision making, Management, Office management, Personnel management, Time management.
Abstract: Time is a unique resource which cannot be accumulated or stockpiled. Managers must spend time efficiently or it is mismanaged. Topics discussed, all in relation to time, are managing oneself, planning work, getting organized, blocking interruptions, handling decisions, delegating responsibilities, and managing subordinates. Practical steps for time saving are given and questions are provided so that the reader may rate himself on time usage.

1563-75

BEING ACCOUNTABLE.

Josephine Martin
Food Management 10 (12): 13-14. Dec 1975.
TX341.P69

Financial management, Food service management, Nutrient standards, Performance criteria, Productivity, Quality control, School food service, School food service supervisors.
Abstract: The fact that school foodservice management is accountable for the quality, cost, and effectiveness of the program is established. The five areas of accountability where standards should be developed are pupil services, nutritional standards, quality control, productivity, and financial. The interrelation and interdependence of these areas is also stressed. Once established, the resulting performance standards can be used to train, evaluate, and supervise.

1564-75

CAN FOODSERVICE HANDLE THE PRESSURE?

Josephine Martin
Food Management 10 (10): 27-28. Oct 1975.
TX341.P69

Food service management, Management, School food service.
Abstract: Public school foodservice programs and the economic pressures they are up against in 1975 are discussed in this article. The author presents a brief look at foodservice and its future as related to the inflated economy, shifting and declining school populations, and changing concepts about appropriate food choices. Improved foodservice management and five ways to attain it are detailed for the interested foodservice director.

1565-75

PRODUCTIVITY THROUGH PEOPLE: A PRACTICAL GUIDE TO IMPROVEMENT.

Gordon McBeath
New York, Wiley 176 p. [1974].
HF5549.H35 P6M

Personnel management, Productivity.
Abstract: Showing a manager where he can improve productivity, how he may achieve improvement and how he may measure what he has achieved are the aims of this book. Among topics covered are what productivity is, key areas for productivity improvement, setting goals, and techniques for improvement, people's attitudes to be changed, individual needs versus economic work allocation, job enrichment and training, financial incentives, and management style.

1566-75

NO-SENSE DELEGATION.

Dale D. McConkey
New York, AMACOM 228 p. [1974].
HD38.H33 P6M

Administrator responsibility, Employee responsibility, Leadership responsibility, Management, Personnel management.
Abstract: Effective delegation of authority to qualified employees helps the manager to achieve results. Written as a practical aid for the manager, this book includes topics such as symptoms and causes of poor delegation, building the foundation for delegation, the roles of delegator and delegate, establishing dynamic control, delegation by levels, evaluation of delegation, and developing managers through delegation.

BIBLIOGRAPHY

1567-75

1567-75

YOU DON'T KNOW WHAT YOU GOT UNTIL YOU LOSE IT: AN INTRODUCTION TO ACCOUNTING, BUDGETING, AND TAX PLANNING FOR SMALL NONPROFIT ORGANIZATIONS AND COMMUNITY GROUPS.
Thomas P. Miller, G. R. Orser
[Washington] Community Management Center 31 p. [1975].
HF5550.A5 P68

Accounting, Budgeting, Financial management, Voluntary agencies.
Abstract: Administrators of small, nonprofit organizations need to manage resources well to operate successfully. To do this, information on accounting, budget, and tax planning is given. A list of management support organizations is supplied for reference purposes.

1568-75

THE MINIMUM WAGE AND FOODSERVICE.
Food Management 10 (12): 28-31, Dec 1975.
TI341.P69

Employment practices, Food service management, Personnel management, Personnel policy, Time management, Wages.
Abstract: Some effects of the Fair Labor Standards Act, including the Minimum Wage Act, on the foodservice operation, are described. The importance of complying with this regulation is stressed. Brief explanations of possible areas of misinterpretation including rest and meal periods; hours worked, including overtime; on-call time; off duty split shifts; holiday and separation pay; and the payment of wages, are explained.

1569-75

OBTAINING MEANINGFUL COST INFORMATION IN DIETARY DEPARTMENTS;
1: FOOD COST INFORMATION.

Geraldine M. Montaq
J Am Diet Assoc 67 (1): 50-55, July 1975.
389.8 AM34

Food cost, Hospital food service, Institutional feeding, Management, Recordkeeping.
Extract: Four methods of obtaining total food costs are described: (a) recipe method, (b) requisition method, (c) inventory method, and (d) record of purchases method. These methods are listed in descending order of complexity, beginning with the most complex. In addition, an adjunct indicator of food cost is outlined: the partial purchases record.

1570-75

MANAGERIAL COUNSELING FOR ORGANIZATIONAL EFFECTIVENESS.

Richard A. Morano
Personnel J 54 (9): 494-495, 501, Sept 1975.
280.8 J824

Industrial relations, Job enrichment, Job satisfaction, Organization, Personnel management, Productivity, Supervision.
Abstract: Employees can be expected to possess the need for achievement and will try to satisfy it in the organization. Thus, it behooves managers and supervisors to be both aware of its existence and be able to counsel employees to help them satisfy it. A discussion of an achievement model describing the behavior of an individual seeking a goal is included along with five steps to help employees attain their achievement needs.

1571-75

SUCCESSFUL PERSUASION (MOTION PICTURE).

National Educational Media
Sherman Oaks, Calif. 15 min. sd. color. 16 mm. 1975.
BM258.S9 P68 AV

Attitudes, Communication (Thought transfer), Communication skills, Human relations, Industrial relations, Psychology, Public relations.
With study guide and leader's guide.
Abstract: Successful persuasion, the logic of relationships, and the associated communication characteristics are featured. Communication is defined as the basis of all relationships and can occur on many levels. Illustrated are examples of power struggles, one-upmanship, one-downmanship, buyer dominance, comments on communications, and communicating as equals. Also shown is the basic principle of relationship, logic; defining the relationship cannot be avoided.

1572-75

THE TIME GAME (MOTION PICTURE).

National Educational Media, Inc.
Sherman Oaks, Calif. 15 min. sd., color, 16 mm. 1975.
HF5549.5.T575 P68 AV

Management, Management development, Management philosophies, Planning, Scheduling.
Abstract: The problems of managers are dramatized through the medium of a card game. Time is shown to be the single most critical management factor in success or failure. Techniques used by successful managers include using a personal time log (which is reviewed periodically); determining why crises occur, thus thwarting them; devoting less time to people problems (training may be an answer here); and planning use of time rather than planning work.

1573-75

INVESTING IN PEOPLE: A REPORT FOR THE FOODSERVICE INDUSTRY (FILMSTRIP).

National Restaurant Association
Chicago 124 fr. color. 35 mm. and phonodisc. 1972.
HF5549.5.T815 P68 AV

Career ladders, Food service management, Food service training, Motivation, Personnel management.

With handbook. Phonodisc, 8 1/4, 12 in. 33 1/3 rpm, 12 min. each side.

Abstract: The results of the NRA's study of nonmanagement foodservice employee problems are summarized. The study surveyed 18 foodservice businesses and over 300 employees and former employees. The study reveals the reasons nonmanagement turnover is over 100 percent per year; employees do not receive adequate training, they do not seek promotions, the working conditions are usually substandard, and there are usually no visible promotion schedules. The study recommends establishing effective career ladders and employee training programs.

1574-75

HOW TO INVEST IN PEOPLE: A GUIDE FOR PROFESSIONAL MANAGEMENT (FILMSTRIP).

National Restaurant Association
Chicago 122 fr. color. 35 mm. and phonodisc. 1973.
HF5549.5.T816 P68 AV

Career ladders, Food service training, Management development, Motivation, Personnel management.
With handbook. Phonodisc, 8 1/4, 12 in. 33 1/3 rpm, 12 min. each side.

Abstract: The NRA handbook on career ladder development in the foodservice industry is introduced. Designed for the foodservice manager wanting to reduce turnover and train employees for careers, the handbook depicts employees' attitudes toward management, employee motivation, and job motivation. The advantages of a career development system are presented along with how to develop such a system to increase profits and reduce turnover. Methods of determining productivity and turnover are also covered.

1575-75

ACCOUNTING HANDBOOK FOR NON-ACCOUNTANTS.

Clarence B. Wickerson
Boston, Cahnern Books 589 p. [1975].
HF5615.M63 P68

Accounting, Bookkeeping, Financial management, Handbooks, Vocabulary.
Extract: A study of the administrative use of accounting and financial data in planning, controlling, reporting, and measuring performance and in decision making. Designed to provide the nonfinancial manager with a proficiency in the language of accounting that will enable him to both understand the accounting data he receives and to communicate effectively with others in accounting terms. An appendix with a more detailed look at bookkeeping is included.

1576-75

SUPERVISORY SKILLS (AUDIOTAPE).

George S. Odiorne
Salt Lake City, HBO 12 audiotapes in cassette. 24 s. 1974.
HF5549.593 P68 AV (Management by Objectives)
Business skills, Industrial relations, Personnel management, Supervision, Supervisors.

With guide. Contents: 1. You as a supervisor. (26 min.) 2. Learning to learn. (26 min.) 3. Understanding other people. (26 min.) 4. Setting clear goals. (26 min.) 5. The situational manager. (26 min.) 6. Getting things done in supervision. (26 min.) 7. Innovation - the key to excellence. (26 min.) 8. Managing human resources. (26 min.) 9. Three ways to activating others. (26 min.) 10. Face-to-face communication. (26 min.) 11. Building teamwork. (26 min.)

Abstract: A twelve-part program discussing supervision skills is presented. The purpose of this program, which is directed toward enlarging the supervisor's knowledge and enhancing the supervisor's skills by presenting new management tools, is to enable the supervisor to effectively make things happen through others. Test and answer booklets which correspond to the program segments are included.

1577-75

THE BEHAVIORAL SCIENCES: WHAT EVERY MANAGER SHOULD KNOW (AUDIOTAPE).

George S. Odiorne
Salt Lake City, HBO 12 tapes in cassette. [c1973].
HF5549.5415 P68 AV

Administration, Behavior, Communication (Thought transfer), Decision making, Leadership, Management, Motivation, Organization, Personnel management.
Includes outline and case. Each audiotape approximately 30 min. 2 s.

Abstract: This series of tapes is designed to teach managers that they must be humanistic in their treatment of employees and be prepared to work effectively with the new generation of workers in the 70's. Topics covered include definition of behavioral sciences, man as a machine, motivation, problem employees, communication, small groups, sensitivity training, organization theory, leadership, participative management, discipline, and decision making. A program outline with sample cases is also included.

1578-75

OBTAINING MEANINGFUL COST INFORMATION IN DIETARY DEPARTMENTS;

2: LABOR COST INFORMATION.

Michael D. Olsen
J Am Diet Assoc 67 (1): 55-59, July 1975.
389.8 AM34

Food service workers, Labor economics, Performance, Productivity, Recordkeeping, Standards.
Extract: Accurate cost information assists in developing quantitative standards useful in evaluating performance and production.

ctivity in the dietary department. From these standards, meaningful labor cost objectives can be established. Current cost information can then be used to monitor the progress toward the objectives. Setting cost objectives and the measurement of progress toward meeting them represent a professional and accountable approach to dietary management.

1579-75

LEADERSHIP NEEDS FOR THE SUPERVISOR, FOR THE CONFERENCE LEADER.

Russell L Packard
Santa Monica, Calif., Personnel Journal 10 1. 1968.
HF5500.P3 1968 P5N
Conferences, Leadership, Supervisors.
Abstract: Every supervisor needs leadership ability. As an individual rises in management, he needs to know how to conduct a business conference. Factors in the development of both supervisory and conference leadership are outlined. A self-help check list and a self-rating chart are supplied at the end of this publication.

1580-75

PAY TO STAY IN LUNCHROOM.

Sch Foodserv J 29 (10): 34-35. Nov/Dec 1975.
389.8 SCH8
Elementary grades, Food service management, School food service, School lunch programs.
Abstract: A program designed to provide lunchroom supervision in the Cleveland Heights, Ohio, elementary school system is discussed. In order to offset budget difficulties an \$18 fee is charged per child per semester to occupy a chair in the school to eat a "brown bag" lunch. The flexibility of the fee structure to meet individual family needs and the need for such a program are explained.

1581-75

PREPARING YOUR BUDGET.

Raymond Pedersen
Food Management 10 (11): 19-20. Nov 1975.
TX341.P69
Budgeting, Expenditures, Financial management, Food purchasing, Hospital food service.
Abstract: A hospital foodservice budget should give an accurate portrayal of the monetary needs and the options available to the administrator. Methods of analyzing the market conditions and trends are discussed as well as how to estimate the number of meals that will be required, justifying each expenditure, and the need for communicating with the administrator.

1582-75

POSITION PAPER ON RECOMMENDED SALARIES AND EMPLOYMENT PRACTICES FOR MEMBERS OF THE AMERICAN DIETETIC ASSOCIATION.

J Am Diet Assoc 67 (2): 139-145. Aug 1975.
389.8 AM34
American Dietetic Association, Dietitians, Employment practices, Health occupations, Salaries.
Abstract: Recommendations for minimum salaries, assistance to members in evaluating positions during initial interview, and a reference standard for evaluating benefit and compensation levels for decision making are all provided by this paper. Recommended employment practices are listed as well as minimum salary recommendations for the following members of the ADA: ADA dietitian, registered dietitian, administrative dietitian, research dietitian, teaching dietitian, director, associate director, assistant dietitian, and dietetic technician.

1583-75

PROBLEM: HOW TO ERASE A \$500,000 DEFICIT; SOLUTION: A FREE FLOW DINING PROGRAM.

Food Management 10 (8): 65. Aug 1975.
TX341.P69
Advertising, College food service, Food service management, Institutional feeding, Motivation, Profit, Student participation.
Abstract: Arthur Jaeger, Cornell University's Director of Dining Services, uses various techniques to entice students to eat on campus. With participation increasing over 100 percent in one year, the new co-op foodservice program incorporates all-you-can-eat meals, phone message service describing planned meals, optional 2000 calorie per day meals, and a sign-up anytime/quit anytime with a prorated refund, policy. A professional advertising agency is also used to promote the foodservice program.

1584-75

PROBLEM: HOW TO IMPROVE EMPLOYEE MORALE; SOLUTION: SWITCH TO A FOUR-DAY WEEK.

Food Management 10 (7): 50. July 1975.
TX341.P69
California, Food service management, Food service workers, Morale, Motivation, Personnel management, Time management.
Abstract: Brothers Hillcrest Retirement Home in Laverne, California shifted their foodservice operation from a conventional five-day work week to a four-days-on, two-days-off work week. The result was boosted morale, reduced operating costs, and lower rates of turnover and absenteeism. Under the new system, employees received a 6 percent hourly wage increase but still receive the same annual salary and have 16 more days off a year.

1585-75

PROBLEM: HOW TO OFFER LOW COST MEALS; SOLUTION: MANDATORY MEAL TICKETS.

Food Management 10 (12): 45. Dec 1975.
TX341.P69
Budgeting, College food service, Food service management, Meal planning, Menu planning.
Abstract: By satisfying student customers, Western Carolina College's foodservice director is able to run a mandatory meal-ticket program of 21 meals a week, with late night snacks, for \$145 per three-month period. The cash flow resulting from the mandatory ticket enables the director to purchase in bulk knowing the food will be eaten. Also important is open communication with the students and constant striving to eliminate monotonous menus.

1586-75

PUT THE BRAKE ON BREAD LOSSES.

Instit/vol Feeding 75 (12): 23. Dec 15, 1975.
TX1.L55
Biscuits, Breads, Food service management, Restaurants, Theft.
Abstract: A brief discussion on recent bread pilferage in restaurants around the country is followed by a few bread variation ideas. Included are suggestions for biscuit variations: cheese biscuits, garlic biscuits, herbed biscuits, and sugar-topped biscuits. Directions are included for adding the following ingredients to muffins: blueberries, caraway seeds, maraschino grapes, raisins, fennel, wheat germ, and egg wash.

1587-75

HOW TWO LUNCH PROGRAMS SAVE MONEY.

Ronald J Rhodes, Carol M D'Arzo
Food Mgmt 5 (6): 8-10. Dec 1975.
AT341.P615
Cost effectiveness, Financial management, Food service management, School lunch programs.
Abstract: Tulsa, Oklahoma's school lunch program depends on an elaborate purchasing, storage, and delivery system, coupled with perceptive food buying to keep lunch prices stable for 3 years. In east Greenwich Township, New Jersey, the price of Type A lunches has been reduced by 5 cents because of the food service director's basic rules: make full use of USDA-donated foods, "home" cook as much as possible, and plan menus and purchases carefully.

1588-75

PRACTICAL GUIDE TO MANAGING PEOPLE.

Eugene Richman, Arvinder Brara
West Nyack, N. Y., Parker Pub. Co. 205 p. [1975].
HF5549.B5 P5N
Management, Personnel management, Psychology, Supervision. Includes bibliographical references.
Abstract: Providing a manager with insight into the behavior of people in organizations, examining performance in dealing with people, diagnosing weakness, and improving effectiveness are dealt with. Among areas covered are: how to set objectives, how to make employees more creative, how to help those in upper ranks help the manager, how to accomplish more through others, and how to get the most out of difficult and unusual situations. Case examples are used.

1589-75

OVERCOMING RESISTANCE TO CHANGE (MOTION PICTURE).

Roundtable Films, Inc.
Beverly Hills, Calif. 30 min. sd. color. 16 mm. 1962.
HF5549.5.O9 P5N AV
Attitudes, Change agents, Communication (Thought transfer), Industrial relations, Personnel management, Psychological aspects, Resistance to change, Sensitivity training.
With discussion leader's guide.
Abstract: The negative reactions of three supervisory employees to changes in production equipment and the effects on their jobs are dramatized. Their manager, through lack of sensitivity, has not prepared them for the transition. As a result, the change is resented by all three, in different ways, but associated with their personalities. The manager becomes aware of his problem and meets with his superior; points stressed include recognizing the different points of view involved, the value of participation in planning by employees, and communication among various levels. The manager's new knowledge is put to the test and he is successful in effecting a positive change in the three employees' outlooks.

1590-75

HOW RELIABLE ARE MERIT RATING TECHNIQUES?

Richard W Schowengerdt
Personnel J 54 (9): 496-498, 501. Sept 1975.
290.8 J824
Career ladders, Evaluation methods, Job placement, Personnel management.
Abstract: The measurement and evaluation techniques which provide a good basis for selecting promising individuals for promotion are reviewed. It is concluded that merit rating techniques can be reliable if certain considerations exist; namely, the accurate assessment of initiative, education, and decision-making ability; objective criteria must be used; management by objectives is part of the promotion plan; a promotion board has been considered; and an integrated plan for merit increase is in effect.

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1591-75

1591-75

SERVICE SYSTEMS: BICENTENNIAL FOODSERVICE.
Food Management 10 (7): 38-41. July 1975.
TX141.P69

Contract feeding, Food service management, Merchandising, Profit, School food service, Student participation.
Abstract: The use of decorations commemorating special occasions and the creative use of leftovers can result in a profitable, interesting foodservice. Two examples of Service Systems Corporation's use of festive decorations are described: Patriots' Day celebration in Concord, Massachusetts, and circus day at Iroquois Central elementary school in Eden, New York. Increased student participation as a result of the use of low cost, reusable decorations and costumes, is reported.

1592-75

SINGLE SERVICE FOR --- PEOPLE AT WORK AND STUDY.
Instit/vol Feeding 76 (6): 22-23, 27. Mar 15, 1975.
TX1.I55

Central Kitchen, Food service management, Motivation, School food service, Tableware.
Abstract: The Wallingford, Connecticut school district's foodservice program reduced kitchen staff by 50 percent, satisfied students with meal choices, kept lunch costs moderate, and made almost \$95,000 profit the first 2 years after its reformation. Foodservice monotony was eliminated at Michigan's Ferris State College by using merchandising aids, party themes, and ethnic or theme menus. Bank Americard's cafeteria in Pasadena uses disposable tableware along with party themes such as Mardi Gras to spark enthusiasm in employees.

1593-75

A SYSTEMS LOOK AT PERFORMANCE APPRAISAL.
E Allen Slusher
Personnel J 54 (2): 114-117. Feb 1975.
280.8 J824

Management education, Performance criteria.
Extract: Results or goal achievement measurements of a manager's performance are used by most organizations, with varying degrees of sophistication. Too often, however, the systems view of the performance appraisal process is overlooked. It is from such a viewpoint that a broader perspective on the management of human resources can be developed. A human resource system flowchart is presented and discussed in addition to appraisal as a feedback mechanism.

1594-75

DEVELOPING EFFECTIVE LEADERSHIP IN FRONT-LINE SUPERVISION.
David F Smith
Personnel J 54 (6): 350-354. June 1975.
280.8 J824

Leadership responsibility, Leadership training, Management development, Personnel management, Supervision.
Abstract: The skills and optimum atmosphere necessary for a foreman to function effectively are examined. The three basic roles of the foreman; supervisor, manager, and instructor, and the requirements for each role are discussed as well as the different styles of foreman leadership. The foreman and his responsibilities for productivity, employee motivation, grievance handling, discipline, and discipline, and communication are covered.

1595-75

TAKING STOCK - CONVENIENCE FOODS FACE NEW TRUTHS IN MENU PLANNING.
Instit/vol Feeding 77 (6): 71-73, 99, 101. Sept 15 1975.
TX1.I55

Canned foods, Convenience foods, Food preparation, quantity, Food service management, Frozen foods, Surveys.
Abstract: The results are presented of a survey of 10,000 foodservice operators concerning their use of frozen and canned convenience foods. The various motivations for increasing or decreasing usage of convenience foods during 1975 are discussed. Tables are presented depicting frequency of convenience food usage and percent usage by operators in full service, fast food, hotel/motel, Employee, hospital, nursing home, and school foodservices. Categories of foods purchased in 1971, 1974 and 1975 are included.

1596-75

TYPE A LUNCHES WIN HIGH MARKS AT BETHEL PARK SCHOOLS.
Instit/vol Feeding 77 (9): 39. Nov 1, 1975.
TX1.I55

Food service management, Merchandising, Nutrition education, School breakfast programs, School food service, School lunch programs, Student participation, Type A lunch.
Abstract: A student participation level of 89 percent demonstrates the success of the progressive school foodservice program described. In addition to extended lunch periods, a breakfast program is included in the Bethel Park program (a suburb of Pittsburgh). Specially requested nutrition classes and programs are conducted at all school levels and in the community. Fast-food merchandising techniques have been adopted to sell nutritious, teen-favorite lunches.

1597-75

U. OF PENN. SALVAGES MEAL CONTRACTS.
Instit/vol Feeding 77 (11): 25. Dec 1, 1975.
TX1.I55

College food service, Contract feeding, Contracts, Food service management.
Abstract: The problems faced by the University of Pennsylvania

a's food service program regarding the management of meal contracts is presented for the general public interest. Discussions include the dropping of compulsory meal contracts, surveying parental opinion, dining service costs, voluntary meal contract policies, and present meal contract successes.

1598-75

WHAT MAKES JOHNNY HOP?
James C Velghe, Gary Cockrell
Personnel J 54 (6): 324-325, 349. June 1973.
280.8 J824

Job satisfaction, Motivation, Nonprofessional personnel, Personnel management.
Abstract: North Kansas City Memorial Hospital instituted a program to motivate housekeeping employees to do a better job and stay longer. Emphasis was placed on the motivational factors (challenge, growth, personal achievement) of job satisfaction. Methods of program implementation are detailed along with examples of significant post-program improvements in job performance, job satisfaction, and corresponding decreases in turnover rates.

1599-75

WALTHAM BEATS THE HIGH COST OF SMALL SYSTEM HOT FEEDING.
Instit/vol Feeding 76 (4): 47. Feb 15, 1975.
TX1.I55

Equipment, Food handling, Food preparation, quantity, Food service management, School food service, Work simplification.
Abstract: The method developed by the Food Service Director of the Waltham, Massachusetts School System to serve hot lunches to students in low-enrollment schools, without incurring high costs, is discussed. Simplicity in operation is the keynote. The equipment to run the program includes a freezer to store a week's supply of pre-plated frozen lunches and three microwave ovens. One employee is able to serve 140 hot lunches in an hour.

1600-75

MOTIVATION.
William H Weiss
Training 12 (9): 41-43. Sept 1975.
HF1101.T7 P5W

Communications, Employee responsibility, Industrial relations, Information dissemination, Motivation, Personnel management, Psychology, Training.
Abstract: Good communication between management and employees is necessary for good motivation of employees. Two-way communication is necessary for workers to feel involved, to have responsibility in decision making, to feel committed, and to participate meaningfully. Training sessions are effective only when good communication takes place. The lack or inadequacy of communication usually lies behind demotivation. The feeling of "being in the know" is always present in the truly motivated person.

1601-75

BEYOND JOB ENRICHMENT TO EMPLOYMENT ENRICHMENT.
William B Jr Werther
Personnel J 54 (8): 438-442. Aug 1975.
280.8 J824

Behavior modification, Change, Employment, Job enrichment, Productivity.
Abstract: Methods of increasing employee production and satisfaction by going one step beyond job enrichment to employment enrichment are outlined. The key to employment enrichment is to establish a framework based on adaptability to continual change. Changes in organizational environment and the worker's life must be addressed. Within reason, the employee should be allowed to choose his own fringe benefits, working hours, and his full-time/part-time employment status.

1602-75

DETERMINING THE TRAINING NEEDS OF MANAGERS.
Fred Weissman
Personnel J 54 (2): 109-113, 125. Feb 1975.
280.8 J824

Management, Management education, Training.
Abstract: Development and training specialists must look beyond the traditional rating of performance on basic management functions, and become aware of what constitutes effective managerial behavior and how organizational structures and values influence a manager's performance. The author discusses the definition of management, the effects of organizational climate, and eight commonly used diagnostic techniques for determining training needs: management appraisals, surveys, critical incidents, job analysis, assessment centers, psychological testing, skills inventory, and coaching.

1603-75

FORECASTING METHODS FOR MANAGEMENT.
Steven C Wheelwright, Spyros G Makridakis
New York, Wiley 241 p. [1973].
HD69.P58W48 P5W

Administration, Management, Management systems, Prediction.
Extract: Written for the manager who is more concerned about practical application than theoretical development or verification, this book provides a source of all the modern techniques of forecasting in terms of their characteristics and appropriateness for a wide range of applications. In addition, the authors provide guidelines for carrying out these functions and for assigning responsibility for them in the corporate organization.

- 1604-75**
EFFECTIVE DISCIPLINE IN EMPLOYEE RELATIONS.
Wallace Wohlfing
Personnel J 54 (9): 489-493, 500. Sept 1975.
280.8 J824
Industrial relations, Personnel management, Personnel policy, Supervision.
Abstract: Guidelines for managers and supervisors in dealing with discipline problems by identifying the key ingredients in an effective discipline policy and providing practical suggestions for handling each step of the disciplinary process, are set down. Problems in the administration of discipline, key factors in analyzing discipline problems, and the basics of progressive discipline are covered. The slide rule approach to discipline and guidelines for oral and written warnings, suspensions, and dismissals are included.
- 1605-75**
1975 MENU CENSUS.
Inst/Hol Feeding 76 (7): 71-75, 89, 91, 93, 95, 97. Apr 1, 1975.
TX1.155
Food preference measures, Food preference ratings, Food preferences, Food prices, Food service, Food service industry, Menu design, Menu planning.
Abstract: The results of the 1975 Menu Census are presented to enable the foodservice operator to deal with patron preference, inflation, and rising costs. Labor costs rose 16.6 percent in hotels and restaurants, 7.4 percent in non-commercial and commercial operations. Charts and bar graphs showing cost increases, food preferences, menu trends, item price increases, and menu mix are included.
- 1606-75**
1975 VS 1972: WHERE ARE AMERICANS EATING OUT?
Food Serv Mark 37 (7): 39-41. July 1975.
389.2538 P732
Cafeterias, Commercial food service, Consumer economics, Demography, Fast food chains, Food habits, Restaurants, Surveys.
Abstract: A comparison of the popularity of various types of eating establishments during the last three years shows a large increase in some areas of fast food service. Results are tabulated by national and regional data, age, sex, household size and occupation of household head, family income, and community size.
- 1607-75**
26 MILES ACROSS THE SEA.
Food Management 10 (8): 50-53. Aug 1975.
TX341.P69
California, Cycle menu, Food service management, Institutional feeding, Menu planning, School food service.
Abstract: The Catalina Island School's foodservice program is described. The foodservice run by Mr. and Mrs. Van Dusen accommodates 60 students, grades 9-12 and 25 faculty members. Consistently providing meals at \$1.60 per student per day, the Van Dusen's rely on the USDA's surplus commodity program, a vegetable garden, and student-caught fish to supplement their food purchases and meal planning. Four week menu cycles plus the inherent flexibility of a small foodservice allow for nutritionally adequate meal planning.
- 1608-75**
FOOD PREPARATION TERMS, PART 1 (MOTION PICTURE).
Aims Instructional Media Services
Hollywood, Calif. 7 min. sd. color. 16 mm. [n.d.].
TI681.P6 pt. 1 F5W AV
Cooking methods, Food handling, Food preparation, Instructional materials, Vocabulary.
Abstract: Food preparation terms are illustrated and explained in this teacher-oriented film. Terms featured include peel, blanch, pare, core, scrape, slice, cut, quarter, wedge, garnish, dice, chop, shred, grate, cube, mince, sprinkle, lust, coat, roll, steep, marinate, wash, strain, puree, and drain.
- 1609-75**
COMPETENCY-BASED PROFESSIONAL EDUCATION IN HOME ECONOMICS: SELECTED COMPETENCIES AND CRITERIA.
American Home Economics Association
Washington 39 p. [1974].
TX165.A344 F5W
Career education, Educational programs, Evaluation methods, Home economics.
Material --- developed at a national workshop sponsored by the American Home Economics Association, February 17-22 1974, at Ames, Iowa.
Extract: Selected competencies and criteria which can be used to determine the effectiveness of home economics professional programs are presented. A model for implementing competency-based professional education is included. Competencies and criteria for preprofessional and professional improvement levels include educational philosophy, professional role, program planning for education, the educative process, and research in home economics and education.
- 1610-75**
FOOD TEACHES: THE RECIPE AS LESSON PLAN.
Sandra Anselmo
Day Care And Early Ed 3 (1): 32-33. Sept/Oct 1975.
HV701.D38 F5W
Class activities, Cooking instruction, Curriculum planning, Foods instruction, Instructional materials, Nutrition education.
Abstract: Using food activities as learning devices in early-childhood curriculums is stressed. To conduct this activity certain steps are discussed: choosing a goal, selecting a food of nutritional value, keeping the level of difficulty appropriate to the age level, limiting the participants involved, deciding where the activity is to occur, gathering equipment, preparing a large recipe card, assembling the ingredients, reviewing the recipe with the children, and conducting the activity. Sample recipes are also included.
- 1611-75**
MEETING THE TRAINING CHALLENGE.
Frederick W Antil
Personnel J 54 (10): 536-537, 546. Oct 1975.
280.8 J824
Adult education, Adult vocational education, Job skills, Job training, Learning behavior, Training.
Extract: Principles of little-known and under utilized learning theories and findings by specialists in training and development are examined in terms of effectiveness of training and budget expenditures.
- 1612-75**
ARE ORD/HND COURSES REALLY ON THE BALL?
Staff Welfare Catering p. 37. Dec 1975.
TX946.5.I5 F5W
Catering, Curriculum development, Curriculum evaluation, Educational programs, Food service training, Food service workers.
Extract: Relevance of present-day catering education is one of the topics examined in a recent report from the Hotel and Catering Industry Training Board. Typing and secretarial skills could well be more important than some presently taught subjects such as optical rotation in saccharimetry and architecture, say some graduates who are now working.
- 1613-75**
FRAMEWORK FOR HOME ECONOMICS RELATED OCCUPATIONS.
Arizona, Dept. of Education, Division of Vocational Education [Washington, Educational Resources Information Center] 136 l. [1972].
TX164.A7 F5W
Career ladders, Career opportunities, Curriculum guides, Home economics education, Occupational home economics, Teacher developed materials.
Available from: Computer Microfilm International Corp., P. O. Box 190, Arlington, Virginia, 22210; EDMS price MF - \$0.75, HC - \$6.60; ERIC report No. ED 097 484.
Extract: A collection of teacher-developed materials provides teachers and administrators with an outline for developing a program in home economics related occupations. Content includes home economics occupation programs, the Arizona course of study, and outlines for curriculum in five occupational areas: care and guidance of children and elderly; clothing management; food management; home furnishings; and institutional and home management. Each of these areas is organized by objective, content, learning experiences, and teacher comments.
- 1614-75**
BAUGHMAN, BOOK OF HUMOR IN EDUCATION.
Willard Dale Baughman
West Nyack, N.Y., Parker Pub. Co. 237 p. [1974].
L123.B36 F5W
Education, Educational methods, Teaching techniques.
Extract: One of the best ways to capture the attention of any audience is through the skillful use of humor. An all-purpose reference guide provides a thorough understanding of the nature and function of humor in the educational process and its value in helping establish a more open and responsive learning environment. Also included are 700 examples of classroom humor useful in any speech or lecture on any topic and for any occasion.
- 1615-75**
BE-ATTITUDE - AWARENESS (FILMSTRIP).
Dallas, Film A Month 85 fr. color. 35 mm. and audiotape in cassette. 1969.
BP698.B42 F5W AV
Attitudes, Body image, Communication (Thought transfer), Communication skills, Human relations, Psychology, Self concept, Sensitivity training.
With guide. Audiotape, m/a, 10 min. each side.
Abstract: The importance of awareness of ourselves and others is discussed. The principles of developing or increasing awareness are detailed; having respect for others, being concerned about the well-being and welfare of others, listening to others for both words and feelings, and practicing honesty in dealings with others and with ourselves.

BIBLIOGRAPHY

1616-75

1616-75

BE-ATTITUDE - ENTHUSIASM (FILMSTRIP).
Dallas, Film A Month 80 fr. color. 35 mm. and audiotape in cassette. 1970.
EP698.B43 P5W AV
Attitudes, Body image, Human relations, Psychology, Self concept, Sensitivity training.
With guide. Audiotape, w/a, 12 min. each side.
Abstract: Enthusiasm is shown to be effective in dealing with many deep-seated problems. Ways to tap the personal reserve of enthusiasm are discussed: condition yourself to meet each day by controlling your mind to channel your thoughts in any direction you want it to, and by acting cheerful and happy; and be a self-starter by planning the day's accomplishments and acting as though it were impossible to fail.

1617-75

BE-ATTITUDE - SELF ESTEEM (FILMSTRIP).
Dallas, Film A Month 81 fr. color. 35 mm. and audiotape in cassette. 1969.
EP698.B44 P5W AV
Attitudes, Human relations, Psychology, Self concept, Sensitivity training.
With guide. Audiotape, w/a, 10 min. each side.
Abstract: The problems and consequences of a lack of self esteem are explored. How a lack of self esteem originates, how it can spread, and develop into extensive negative comparisons between oneself and everyone else are covered. The hazards of dwelling on past mistakes are pointed out in addition to the need to believe in oneself and the need for a positive attitude about personal abilities.

1618-75

HOW TO COMMUNICATE.
Jerome Berkean
Food Management 10 (12): 11-12. Dec 1975.
TX341.P69
Communication skills, Communications, Food service management, Management, Writing.
Abstract: Effective ways of communicating by means of a memo are presented. Tips on how to write and organize a memo are included, most important of which is to keep the memo short and concise. Additional hints given are to include To, From, and Subject lines; a one-paragraph summary containing a statement of the problem and your final recommendation; a problem identification discussion; and, finally, alternative solutions to the problem.

1619-75

MANDATORY CERTIFICATION: ANOTHER TURN OF THE SCREW.
Peter Berlinski
Restaurant Bus 74 (12): 34-35. Dec 1975.
J89.2538 P82
Certification, Educational programs, Food sanitation, Food service industry, Food service supervisors, Food service workers.
Abstract: Mandatory certification of foodservice operators or supervisors under local sanitation codes is soon to place an impossible burden on the foodservice industry. Some jurisdictions require that a certified employee be on duty during all hours when the restaurant is in operation. Illness and employee turnover present critical problems under this requirement. Cost of training employees to meet this standard are prohibitive.

1620-75

BETTER EDUCATE THAN LEGISLATE NUTRITION INFO.
Instit/vol Feeding 76 (4): 35. Feb 15, 1975.
TX1.155
Food service workers, Nutrition education, Nutrition knowledge, Resource guides, Surveys.
Abstract: The results of a survey conducted among foodservice workers on the proposed National Nutrition Policy and the Federal Office of Nutrition are discussed. Rejecting further government intervention, foodservices workers' comments indicated a desire and a need for better nutrition education at all levels of society and for better education of foodservice workers. A listing of available reader service material is also included.

1621-75

HOW TO WRITE AND USE PERFORMANCE OBJECTIVES TO INDIVIDUALIZE INSTRUCTION.
Robert E Boston
Englewood Cliffs, N.J., Educational Technology Publications 4 v. [1972].
LB1031.B6 P5W
Behavioral objectives, Educational objectives, Educational planning, Individualized instruction, Performance criteria.
Contents: V.1. How to analyze performance outcomes. V.2. How to write performance objectives. V.3. How to classify a performance objective. V.4. How to develop performance instructional activities and evaluations.
Extract: Developing proficiency in constructing the four components essential for individualizing instruction is provided to the educator. Emphasis is placed on such skills and knowledge as defining the desired outcomes of education by means of task analysis and performance objectives, demonstrating procedures for constructing performance objective classification related to cognitive skills, and designing evaluations and instructional programs resulting in outcomes defined in performance objectives.

1622-75

A TAXONOMY OF COMMUNICATION MEDIA.
Budy Bretz
Rand Corp.
Englewood Cliffs, N.J., Educational Technology Publications 168 p. [1971].
P90.B68 P5W
Audiovisual aids, Audiovisual equipment, Mass media.
Extract: This work defines and describes communication media; discusses the difference between information and instruction, instructional media and instructional aids, and proposes a set of criteria by which communication media may be distinguished from nonmedia, one media distinguished from another, and a single medium distinguished from multi-media applications. Directed toward media users and professional practitioners, twenty-eight specific communication media are defined and described, including available and future media.

1623-75

A NEW DIMENSION IN EMPLOYEE DEVELOPMENT: A SYSTEM FOR CAREER PLANNING & GUIDANCE.
Jack Brewer
Personnel J 54 (4): 228-231. Apr 1975.
280.8 J824
Adult vocational education, Career planning, Occupational guidance, Personnel management, Vocational development.
Abstract: The growing need for adult career counseling is examined. Employee career concerns including career related personal problems, personal problems not directly related, and institutional problems as perceived by the employee are analyzed. The Lawrence Livermore Laboratory's career planning and guide pilot project is also detailed. Included are views of the project's input requirements from the employee and management, and an outline of its five major elements.

1624-75

THE SOWERTON STORY, PART II. A PROGRESS REPORT ON THE SOWERTON DEMONSTRATION SCHOOL FOR MIGRANT CHILD EDUCATION.
James J Brunstein
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 39 p. Aug 1970.
LB3479.U587 P5W
Arizona, Low income groups, Mexican-Americans, Migrant workers, School breakfast programs, School lunch programs.
Available from: Computer Microfilm International Corp., P.O. Box 190, Arlington, Va., 22210; EDRS price MF \$0.25, HC \$2.05; ERIC Report no. ED 044 226.
Extract: The Sowerton district (Arizona) has been able to realize some of its goals for the improvement of education for all of its migrant children. Some changes have been made, the attempt to "refine" the instructional program has been successful, and a few new programs have been added. All of these activities are described in the document under the following headings: coordinators of instruction, teacher training, open houses, parent conferences and grading, home visitations, O. L. Carlisle school league, adult education, Rotary club help, television magic, the record transfer system, teacher exchanges and consultation, evaluation, and rewards for achievement.

1625-75

WHAT MAKES AN EFFECTIVE EMPLOYEE TRAINING PROGRAM?
Robert D Buchanan
Food Serv Mark 37 (7): 42-47. July 1975.
J89.2538 P732
Career ladders, Educational programs, Food service training, Job satisfaction, Performance, Personnel management.
Abstract: The eight main factors in an effective program include: definitions of objectives; employee readiness; subject matter; instruction-learning activity coordination; a manual; assessment of the final level of achievement and behavior; measurement and evaluation procedure development; feedback.

1626-75

TRAINING EMPLOYEES FOR A CONVENIENCE FOODS SYSTEM.
Robert D Buchanan
Food Serv Mark 37 (8): 28-31. Aug 1975.
J89.2538 P732
Convenience foods, Employment practices, Job training, Personnel management, Systems development.
Abstract: An employee training program for a convenience foods system must deal with employees and their tasks, tools and equipment, and labor considerations. Methods of determining if such a training system is needed, how to determine its objectives, and breaking the objectives down into learning units are covered. Comparisons between employee training required for conventional foods and for convenience foods point out the inherent simplicity of the use of convenience foods.

1627-75

CAREERS IN HOME ECONOMICS (FILMSTRIP).
New York, McGraw-Hill 6 filmstrips, color. 35 mm. and 6 tapes in cassette. 1975.
TX164.C3 P5W AV
Career opportunities, Child care, Consumer education, Food service, High school students, Home economics, Home management, Nutrition, Textiles.
With sound filmstrip guide. Tapes in cassette w/a. Contents: Careers in child care (79 fr.); Careers in clothing and textiles (137 fr.); Careers in consumer education (76 fr.); Careers in dietetics and food services (76 fr.); Careers in food and

- nutrition (119 fr.); Careers in housing and home environment (101 fr.).
 Extract: Shown are the varieties of jobs in the field of home economics, realistic job descriptions using interviews with people employed in specific jobs, and the differences between jobs. Included are examples of people who have changed jobs within one area; other examples show people who have gone from one area to an entirely different one. People who work for large companies in staff positions as well as those who have their own businesses are shown.
- 1628-75
 CERTIFICATION BOG SPREADS.
 Sch Foodserv J 29 (9): 18-20. Oct 1975.
 389.8 SCH6
 Certification, Food service workers, Motivation, Personnel.
 Abstract: A brief look at the growing trend toward certification of foodservice personnel. The advantages of certification including job improvement, increased incentives, added pride, and improvements in the quality of job performance as realized in the pilot program for North Carolina, Michigan, and Colorado are discussed. The establishment of a standard of performance capability as a future program is covered.
- 1629-75
 YOUR ATTITUDE IS SHOWING: A PRIMER ON HUMAN RELATIONS. 2d ed.
 Elwood W. Chapman
 Chicago, Science Research Associate 215 p. [1972].
 HF548.8.C36 1972 P5W
 Attitudes, Behavior, Human relations, Industrial relations, Psychological aspects.
 Abstract: Striving to meet the contemporary needs of both the individual and the organization, this text is a primer in the field of business human relations. Each chapter contains a case problem illustrating the concepts discussed in the chapter and encourages the reader to solve the problem based on what he has learned. Specific topics covered include: tips on succeeding in a new job, high price of absenteeism, vertical and horizontal working relationships, and relationship overtones.
- 1630-75
 CHILD CARE AND DEVELOPMENT. SET 1 (FILMSTRIP).
 New York, McGraw-Hill 4 filmstrips, color. 35 mm. and 4 tapes in cassette. 1971.
 RJ101.C4 P5W AV
 Child care, Child nutrition, Clothing instruction, Play.
 With sound filmstrip guide. Tapes in cassette 1/4. Contents: Caring for children: an important job (69 fr.); Children's play (71 fr.); clothing needs of children (56 fr.); Food needs of children (68 fr.).
 Abstract: Illustrations of skills and information necessary to become competent in providing adequate care for babies and young children during the absence of their parents and considerations for providing clothing for children that is comfortable, durable, and suited to the occasion. Also shown are how playful activities of children contribute to motor, intellectual, and social skills and that child growth and development are dependent on nutritious foods being properly prepared and attractively served.
- 1631-75
 COLONIAL CHRISTMAS: BICENTENNIAL CLASSROOM ACTIVITIES.
 Sch Foodserv J 29 (10): 50-52. Nov/Dec 1975.
 389.8 SCH6
 Class activities, Cultural factors, Culture, Food habits, Foodways, History, Instructional materials.
 Abstract: Bicentennial classroom activities for three grade levels (early elementary, upper elementary and middle, and junior and senior high) are presented. The activities are geared toward teaching history and nutrition by studying the differing customs, lifestyles, and diets of the early colonists. Each lesson plan presented is divided into objectives, activities, and evaluation techniques.
- 1632-75
 THE COURTESY CAPER (FILM LOOP).
 Chattanooga, Tenn. Continental Film 1 cassette: 15 min. sd. color. 16 mm. 1975.
 TX911.3.P4C6 P5W AV
 Food service, Food service customers, Food service workers, Hotels, Hygiene, Motivation, Personnel management, Restaurants.
 For use in Audiscan projector.
 Abstract: This presentation is designed to be presented to employees in the field of public food service. This cartoon illustrates the importance of courtesy in food service by waitresses, waiters, busboys, cashiers, and hostesses. The relationship between courtesy used by waiters and waitresses and the size of tips received is stressed. Also presented are some examples of poor cleanliness habits, clumsiness, improper food preparation, and examples of courteous techniques of food service.
- 1633-75
 STEPPING BACK TO BASICS: DEFINING PERFORMANCE EXPECTATIONS FOR OPERATIONS SUPERVISORS.
 William W. Cover
 Training Dev J 29 (11): 3-5. Nov 1975.
 BF636.P7
 Educational programs, Food service management, Food service supervisors, Vocational education, Workshops.
 Abstract: To define performance expectations of operations supervisors, a two-day workshop was conducted. The workshop's basic premise was to reach agreement as to what is satisfactory performance - a step back to basics. Key result areas or job segments were defined and standards established. A list of performance standards, which resulted from the workshop, is included. This list covers such areas as production, quality and cost controls, sales support, innovation, and administration.
- 1634-75
 A PERSONALIZED UNIVERSITY COURSE IN NUTRITION.
 Marie Z. Cross, George Seab
 J Nutr Educ 7 (4): 149-151. Oct/Dec 1975.
 TX341.J6
 College curricula, College students, Curriculum guides, Educational methods, Effective teaching, Individualized instruction, Nutrition education.
 Extract: The application of a personalized system of instruction (PSI) to an introductory nonmajor college course in nutrition is described. The course serves students with diverse professional interests and academic backgrounds. One objective of this study was to assess the effects of PSI on students with weak academic backgrounds. The results indicated that those students who performed lowest following traditional lecture/discussion techniques improved nearly two letter grades following personalized instruction.
- 1635-75
 CULINARY APPRENTICESHIPS EARN RESPECT FROM LABOR, MANAGEMENT.
 Instit/vol Feeding 76 (4): 31-32. Feb 15, 1975.
 TX1.J55
 Apprenticeships, Culinary arts, Educational programs, Food service occupations, Food service training, Inservice education, On the job training, Vocational education.
 Abstract: San Francisco's three-year culinary apprenticeship program is examined. The distinguishing features of the program include intensive study of the "Manual for Culinariums"; formal instruction, including the text plus menu planning, food costs, and purchasing; and 6,000 hours spent working in the kitchen. Also included are positive comments about the need and value of such training programs, by Walter Roth, Executive Chef at the Century Plaza Hotel, Los Angeles.
- 1636-75
 WORKING AND LEARNING IN SCHOOL FOODSERVICE.
 Mabel Curry, Ramona Toma
 Sch Foodserv J 29 (10): 66, 69-71. Nov/Dec 1975.
 389.8 SCH6
 Certification, Food service workers, Nutrition knowledge, Questionnaires, School food service, Surveys.
 Abstract: The results of a controlled survey conducted by the University of North Dakota on the nutrition knowledge of foodservice workers and college students, are discussed. The survey was made because school nutrition programs, to be effective, must teach nutrition, not simply provide Type A lunches. Results indicated that participation in nutrition certification programs by foodservice workers increased their nutrition knowledge and that they possessed more accurate information than beginning level college students.
- 1637-75
 COMMERCIAL COOKING AND BAKING 1-9193; HOME AND FAMILY EDUCATION - 2751 (COOKING CAN BE PROFITABLE); COURSE OUTLINE.
 Dade County Public Schools, Division of Instruction [Washington, Educational Resources Information Center] 35 l. 1973.
 TX820.D33 P5W
 Commercial food service, Cooking instruction, Curriculum guides, Food service occupations, Home economics education, Occupational home economics.
 An authorized course of instruction for the quinquennial program. Available from: Computer Microfilm International Corp., P.O. Box 190, Arlington, Virginia, 22210; EDRS price MF - \$0.75, HC - \$1.85; ERIC report No. ED 097 475.
 Extract: A course outline is prepared as a guide for tenth grade students in Commercial Cooking and Baking or Food Management, Production, and Service. Introducing the student to effective production of high quality food and an understanding of high standards in quality food service, the course of study consists of basic techniques and methods of cooking, salad making, and baking as practiced in the hotel-restaurant industry. The outline features a bibliography and post-test samples.
- 1638-75
 COMMERCIAL COOKING AND BAKING - 9193 (FOOD SERVICE WITH A FLAIR); COURSE OUTLINE.
 Dade County Public Schools, Division of Instruction [Washington, Educational Resources Information Center] 42 l. 1974.
 TX820.D33 P5W
 Commercial food service, Cooking instruction, Curriculum guides, Food service occupations, Home economics education, Occupational home economics.
 An authorized course of instruction for the quinquennial program. Available from: Computer Microfilm International Corp., P.O. Box 190, Arlington, Virginia, 22210; EDRS price MF - \$0.75, HC - \$3.15; ERIC report No. ED 098 335.
 Extract: A two quinquennial credit course introduces the student to knowledge and skills of effective dining room services. Course content includes specific objectives, orientation, food

BIBLIOGRAPHY

1639-75

service sales personnel, selling in food service, dining room arrangement, and setting a dining room table. Other areas studied are effective table service, types of food service units, accommodating guests, the unusual customer, and banquet and buffet service. A bibliography, post tests, a glossary, menu samples and a sample resume are featured.

1639-75

COMMERCIAL COOKING AND BAKING I-9193, HOME AND FAMILY EDUCATION - 2751 (NUTRITIOUS MEAL PLANNING).
Dade County Public Schools, Division of Instruction
Miami 21 1. (1973).
TX820.D3 P6W
Career education, Commercial food service, Cooking instruction, Curriculum guides, Food preparation, quantity, Food service training, Menu planning, Nutrition education.
An authorized course of instruction for the quinquennial program. Available from: Computer Microfilm International Corp., P. O. Box 190, Arlington, Virginia 22210; EDES price MF - \$0.75, HC - \$1.85 plus postage ERIC Report No. ED 097 463.

1640-75

NUTRITION LABELING TEACHING AIDS (KITS).

Del Monte Corp.
San Francisco 1 folder. (1974).
TS196.6.W82 P5W AV
Educational resources, Instructional aids, Instructional materials, Labeling, Nutrition education, Nutritional labeling.
With teacher's guide, labeling samples, nutrition guide.
Extract: A guide on nutrition labeling provides a new tool for teachers to present learning about nutrition to students of all age groups on a personal basis. Teaching materials provided include a teacher's guide, four transparencies, eight spirit masters (for student copies), a nutrition guide and daily diet evaluation form, nutrition labeling samples booklet, and teaching aids order form. A bibliography is included.

1641-75

WRITING FOR RESULTS IN BUSINESS, GOVERNMENT, AND THE PROFESSIONS.

David W. Ewing
New York, Wiley 466 p. (1974).
HF5721.E9 P5W
Communication skills, Writing.
Abstract: A guide on writing reports, memoranda, letters, and analyses was prepared for those who rely on written communications as a management tool. Methods of improving written communications, organizing facts and ideas, and suggestions for improving the clarity of writing are covered. The author stresses the importance of reader-writer relationships in all types of writing. Strategy, approach, and reader psychology are discussed along with tone, syntax, and usage. Numerous examples are used to illustrate various techniques.

1642-75

EXPLORING CAREERS IN HOSPITALITY & FOOD SERVICE. 4th ed.
[Bloomington, Ill., McKnight Pub. Co.] 646 p. illus. (1975).
TX943.E9 1975 P5W
Career choice, Family nutrition, Food service industry, Food service occupations, Nutrition, Occupational guidance, Occupational home economics, Recreational activities.
Abstract: This textbook, written for junior high students, was developed to teach home economic skills, and methods that can be applied to industry. Concepts of sanitation, of hospitality and of consumer education apply to both industry and the home. Careers are explored, including those in entertainment, the food industry, food manufacturing, fast food service, family food service and gourmet food service. All of this broadens the content of the home economics course considerably.

1643-75

HOSPITAL JOB OPPORTUNITIES (FILMSTRIP/AUDIOCASSETTE).

Evedale House
Jamaica, N.Y. 2 filmstrips (57 fr. each). color. 35 mm. 1972.
RA975.5.D5D5 P5W AV (Hospital job opportunities)
Cook-helpers, Dietitian aides, Food service occupations, Food service training, Hospital food service.
Includes filmstrips entitled, "Diet clerk and fry cook" and "Hospital food service workers". With a visual learning guide.
Abstract: The duties and responsibilities of hospital food service positions are outlined in this training set. Safety and sanitation are emphasized.

1644-75

INSTRUCTOR'S GUIDE FOR THE TEACHING OF PROFESSIONAL COOKING;

REV. ED.
LeRoy & Polson
Boston, Ginn 273 p. c1967.
TX663.P6 P5W
Chefs, Cookery, Cooking methods, Food handling, Food preparation, Instructional aids.
Prepared for the Culinary Institute of America.
Abstract: With this guide, the foodservice instructors are provided with a basic and practical teaching guide and reference. The frequent use of audiovisual aids and demonstrations is emphasized throughout the eight and twelve week outlines and menu plans given. The pantry, breakfast, baking, stocks, vegetables, principles of cooking, meats and seafood are all covered. The use of the study guide and frequent tests are incorporated into the text.

1645-75

WRITE YOUR OWN JOB DESCRIPTION; BASIC JOB DESCRIPTION WRITING.

Michael Frayling
Ottawa [Canada, Information Canada] 1 v. (various paging). Dec 1974.
HF5382.P7 P5W
Independent study, Instructional materials, Job analysis, Manuals, Personnel policy.
Abstract: This manual prepares a Canadian employee to write his positional analysis schedule (job description) by himself in a clear and understandable manner. It is intended for isolated employees or others who write their own job descriptions. Units include questions and answers and cover the duty block, style for making notes, grouping tasks, supervisory duty block, "questioning" percentage of time, and the summary. This book should be of interest to personnel office workers outside of Canada.

1646-75

PATTERN FOR INSTRUCTION (MOTION PICTURE).

Leon S. Gold
Beverly Hills, Calif., Roundtable Films 20 min. sd. color.
16 mm. 1960.
HF5549.P35G6 P5W AV
On the job training, Supervision, Teaching methods, Training techniques.
Includes discussion leader's guide.
Abstract: A 4-step method for supervisors to achieve effective job training is compared with methods used in coaching football. Use of aids such as charts or job analyses can avoid confusion and delay. The four steps are to prepare, present, try out and follow up. During the training period there will be feedback from the trainee in motivation, understanding, participation and application.

1647-75

CRITERIA FOR THE SELECTION AND USE OF VISUALS IN INSTRUCTION;

A WORKBOOK.
George L. Gropper, Zita Glasgow, Jean Klingensmith
Englewood Cliffs, N.J., Educational Technology Publications 1 v. (various pagings). (1971).
LB1043.5.G7 SUPPL. P5W
Educational resources, Instructional media, Media selection, Programmed instruction, Training techniques, Workbooks.
Extract: A series of relevant practice exercises as part of an audio-visual training program, is provided to the learner. Each exercise or sub-exercise appears on a left-hand page and the answers to the exercise problems appear on the following right-hand page.

1648-75

CRITERIA FOR THE SELECTION AND USE OF VISUALS IN INSTRUCTION;

A HANDBOOK.
George Leonard Gropper, Zita Glasgow
Englewood Cliffs, N.J., Educational Technology Publications 1 v. (various pagings). (1971).
LB1043.5.G7 P5W
Educational resources, Handbooks, Instructional media, Media selection, Programmed instruction, Training techniques.
Extract: A training program is provided for personnel serving training or audio-visual functions. The program is designed to train them in the preparation, selection, and use of visuals in instruction and to assist the learner in solving practice problems. Tables and charts are included.

1649-75

THE FINE ART OF COMMUNICATING.

Katherine B. Hall
Forecast Home Econ 21 (1): F121, F166-F167. Sept 1975.
321.6 H752
Communication (Thought transfer), Communication skills, Human relations, Industrial relations.
Abstract: Three main characteristics of effective communication are discussed and illustrated: acceptance of one's self and others; communication as a two-way process; and the nonverbal aspects of communication. Effective communication as related to self-confidence, respect for other opinions, listener feedback, sensitivity, understanding, and personal appearance are discussed as well as the need for effective communication in home economics professions.

1650-75

THE CHANGE AGENT'S GUIDE TO INNOVATION IN EDUCATION.

Ronald G. Havelock
Englewood Cliffs, N.J., Educational Technology Publications 279 p. (1973).
L2806.H38 P5W
Educational administration, Guides, Innovation, Organization, School administration.
Extract: A guide to the process of innovation is provided for the use of educators working for reform, helping school systems, schools, and teachers learn about new developments in administration, classroom management, curriculum, and teaching methods. Topics discussed are conceptual orientation; what things to look for; literature and resource persons and organizations; measurement, evaluation, and diagnosis; and tactics and strategies. A glossary, a guide to selection, and an annotated bibliography are included as well as charts and tables.

1651-75

DEVELOPING THE WOMAN MANAGER.

J Stephen Heinen

Personnel J 54 (5): 282-286, 297. May 1975.

280.8 J824

Educational programs, Females, Management development, Management education, Role of women.

Abstract: How research on the status of women in business can be used to design a positive, proactive approach to management development for women is described. Considerations for improving women's self-esteem, relationship skills, leadership skills, and assistance in career development must be addressed. Women-only management training programs are discussed in addition to details on the organization, conduct, and results of the University of Minnesota's training program for women managers.

1652-75

HOW TO COMMUNICATE BETTER WITH WORKERS; THE OPEN DOOR TO EMPLOYEE COOPERATION. 2d ed.

Carl Nevel

Concordville, Pa., Clempoint 485 p. illus. (loose-leaf).

[1975].

HF5549.5.C684 1975 F5W

Communication skills, Industrial relations, Motivation.

Extract: A book of solutions, tested and proven effective in motivating and obtaining better communication with employees in numerous businesses, is offered to managers. Developed concepts elaborate on the basic guidelines for employee communication, motivation, and cooperation; as well as practical applications to be instituted within individual business situations.

1653-75

WISCONSIN CITY REQUIRES FOOD MANAGERS COURSE.

Harold Hillner

J Environ Health 36 (6): 543. May/June 1974.

449.8 J824

Certification, Educational programs, Food service management, Food service workers, Management education.

Abstract: An ordinance, drawn up by Fond du Lac, Wisconsin's State Health Department and the Wisconsin Restaurant Association, has been adopted which requires food managers to attend annual training seminars in order to obtain restaurant permits. Eventually, when a sufficient number of cities have ordinances with a mandatory requirement, statewide legislation will supposedly follow so that establishments not included in city jurisdictional boundaries will have the same requirements.

1654-75

HOW CAREER LADDERS AID YOUR CAREER-DEVELOPMENT SYSTEM.

Food Serv Mark 37 (8): 48-49. Aug 1975.

389.2538 F732

Career ladders, Food service occupations, Inservice education, Personnel management.

Abstract: Successful foodservice career development systems consist of two parts: the sequence of jobs through which employees can be promoted, called a career ladder; and a process by which employees are helped to climb career ladders. Presented are ideas on developing career ladders from job titles and descriptions. The use of hire-from-within tactics and the advantages of union involvement in a career development system are discussed.

1655-75

HOW TO PREDICT JOB VACANCIES.

Food Serv Mark 37 (11): 48-49. Nov 1975.

389.2538 F732

Job placement, Job training, Personnel management, Personnel policy, Prediction, Recruitment, Systems development.

Abstract: Management guidelines to forecasting job vacancies in the foodservice industry. Job vacancy forecasting can serve as the basis for establishing training schedules for employees who will move up to fill the vacancies. Five steps to forecasting based on past turnover rate and anticipated additional permanent employees are detailed.

1656-75

EVALUATION: A NEGLECTED AREA OF COMPETENCY-BASED EDUCATION.

Ruth P Hughes, Alyce Fanslow

J Home Econ 57 (5): 23-25. Sept 1975.

321.8 J82

Educational programs, Evaluation methods, Instructional innovation, Performance criteria, Program evaluation, Teacher education, Teaching techniques.

Abstract: Evaluation methods for competency-based education programs and the problems associated with such methods are covered. The use of the American Home Economics Association's publication, Competency-Based Professional Education in Home Economics, as a guide for developing evaluative devices is discussed along with characteristics required of such devices. The incorporation of these characteristics: content validity, objectivity, reliability and usability; into a competency-based education program is essential to successful program evaluation.

1657-75

INFANT CARE AND DEVELOPMENT. SET 2. (FILMSTRIP).

New York, McGraw-Hill Films 4 filmstrips. 35 mm. and 4 tapes in cassette. 1970.

RJ101.15 F5W AV

Breast feeding, Child care, Infant feeding, Infants (To 2 years).

With filmstrip guide. Tapes in cassette w/a. Contents: Breast feeding and bottle feeding (64 fr.); Growth in the first year (64 fr.); Infants and learning (53 fr.); Infants' food needs (50 fr.).

Abstract: Parents can help their babies learn by understanding that learning is a continuous process that depends on the environment and stimulation they provide for the child. Dramatic changes in the baby during the first year are part of a natural growth pattern and are essential to personality development. An atmosphere that is warm, comfortable, and safe is important in infant feeding. The decision to breast feed rests with the parents in consultation with their doctor.

1658-75

HOME ECONOMICS, GRADES 10-12.

Instructional Objectives Exchange

Los Angeles, The Instructional Objectives Exchange 119 p. 1970.

TK167.I52 F5W

Class activities, Curriculum planning, Evaluation, Home economics.

Abstract: This collection contains 41 objectives and related items for home economics, grades 10-12. It is organized into the categories of child development, clothing and textiles, consumer practices, design principles, health services, home management and family economics, housing and pregnancy. Each lesson contains the objective, measurement items, and the means for judging the adequacy of student responses. A questionnaire is included so that further study may be done by the IOE to improve cognitive and affective objectives of the lessons plans.

1659-75

PERSONAL RESUME PREPARATION.

Michael P Jaquish

New York, Wiley 158 p. [1968].

HF5382.J32 F5W

Career planning, Communication skills, Employment, Employment practices, Occupational guidance, Recruitment, Writing.

Abstract: The author presents methods of preparing resumes which will have the greatest chance of landing a job. Areas covered include what a personnel manager looks for in a resume, how to emphasize areas of positive ability, impact of logical presentation of facts, and highlighting achievements. Sample resumes are included, along with resume updating, the importance of selecting a career, and lists of good future jobs and downhill careers.

1660-75

THE FOOD AND NUTRITION INFORMATION CENTER.

Dianne E Jenkins

Food Nutr 5 (4): 14-15. Aug 1975.

ATX341.F615

Adult vocational education, Educational resources, Food service workers, Information services, Resource centers, School food service, Vocational education.

Abstract: The Food and Nutrition Information Center provides library materials to people involved in school foodservice and people interested in school foodservice careers. The Center has a collection of almost 7000 books and journals as well as nutrition education curriculum guides, children's books, cookbooks, plus educational games, puzzles, posters, records, filmstrips, and motion pictures. School foodservice personnel can obtain information on quantity food purchasing, equipment use, ethnic foods, employee training, management problems, and employee motivation.

1661-75

BEHAVIORAL OBJECTIVES IN CURRICULUM DEVELOPMENT: SELECTED READINGS AND BIBLIOGRAPHY.

Miriam B Kapfer

Englewood Cliffs, N.J., Educational Technology Publications

400 p. [1971].

LB1570.K28 F5W

Behavioral objectives, Bibliographies, Curriculum development, Curriculum planning, Psychological aspects.

Abstract: A collection of readings on the behavioral approach to curriculum planning is presented for the use of educators at all levels of influence and responsibility. Included topics, relating to behavioral objectives, are compilation of practical materials, common ways of analyzing and classifying objectives, adaptability of the behavioral approach to the teaching of values, curricular strategies, specific ideas and examples, "educational technology", the objectives and fruitful evaluation relationship, and the historical and theoretical background. Tables are included.

1662-75

PERSONALITY, PERSISTENCE, PLANNING - PREPARED STUDENTS.

Lynne Rae Keating

Ill Career Ed J 32 (1): 10-11. Autumn 1974.

LC1041.I42 F5W

Career education, Commercial food service, Cooking instruction, Food service occupations, Food service training, Home economics, Occupational guidance, Student participation.

Abstract: Springfield Area Center commercial cooking instructor Virginia Hill feels that it takes personality, persistence, and planning to prepare students for the world of work. Mrs. Hill's approach to instructing in all areas of commercial cooking including management, purchasing, inventory, and cook-

BIBLIOGRAPHY

1663-75

ing is presented. She stresses social skills with her students, fellowship, teamwork, and the recognition of different cultures with ethnic foods.

1663-75

A MODEL FOR COMPETENCY-BASED TEACHER EDUCATION.

Eleanor L Kohlmann

J Home Econ 57 (5): 19-22. Sept 1975.

321.8 J82

Behavioral objectives, Educational objectives, Educational programs, Instructional innovation, Models, Teacher education, Teaching methods, Teaching techniques.

Abstract: The author presents a view of the factors to be considered in developing a competency-based teacher education program. Teaching competency, its various definitions, and the significance of the definition chosen for a program is discussed. A graphic model for competency-based teacher education is shown in addition to discussions on behavior judgement criteria, instructional treatment (modular and systems approach), competency-related behavior, demonstrating competency, assessment, and validation of competency.

1664-75

MANAGERIAL ACCOUNTING; A SHORT COURSE FOR NON-FINANCIAL MANAGERS.

S Winton Korn, Thomas Boyd

New York, Wiley 1 v. (loose-leaf). [1975].

HF5635.K66 P6N

Accounting, Independent study, Management development, Study guides.

Abstract: Designed to supply the reader with the necessary background so that he can effectively use accounting as a basis for intelligent business decisions, this self-paced course is divided into four units. The units are: measuring and reporting accounting data, analyzing and interpreting accounting data, cost controls and systems, and analyzing costs. Illustrations, case studies, and questions are presented in each chapter aimed at showing how to use accounting rather than how to do it.

1665-75

FINDING THE TRAINERS AMONG YOU.

Charles E Kozoll

Training Dev J 29 (7): 12-15. July 1975.

RP636.P7

Personnel management, Training, Training techniques.

Abstract: Characteristics of effective training and methods of identifying potential trainers in an organization are shown. Examples of six techniques used in effective training are given: circumscribed units, clear descriptions, immediate trial, immediate correction, constant support, and regular reinforcement. Discussions are also given on four functions required to support the training role: trainer as a nonthreatening observer, trainer as a problem spotter, trainer as a shrewd judge of character, and the trainer as an outstanding model to copy.

1666-75

SUCCESSFUL STAFF MEETINGS.

Peter E La Sota, Robert A Zawacki

Personnel J 54 (1): 27-28, 63-64. Jan 1975.

280.8 J824

Administration, Communication skills, Industrial relations, Office management, Planning.

Abstract: Guidelines for planning and conducting successful, economical, and productive staff meetings, are presented. Methods of defining meeting objectives are discussed as well as tips on how to plan meetings. The advantages of announcing the meeting's agenda in advance are summarized along with general guidelines on conducting a meeting. These guidelines are intended to help develop staff meetings which are open channels of communication and provide a basis for better understanding, accurate information, and sounder decisions.

1667-75

METRICS IN CAREER EDUCATION.

John R Lindbeck

Peoria, Ill., Chas A. Bennett Co. 103 p. illus. [1975].

QC93.L5 P6N

Career education, Mathematics, Measurement, Metric system.

Abstract: The background of the metric system and its use in various professions are discussed. Metrics in home economics as well as in drafting, metal and wood working, etc., are included. Each chapter has a "metric learning activities" section for practicing use of the metric system. Customary conversion tables are given in the appendix. Designed for teachers and students in career education programs.

1668-75

LIVE ACTION DRAMA TEACHES NUTRITION.

J Nutr Educ 7 (3): 115-116. July/Sept 1975.

TX141.J6

Child nutrition, Dramatic play, Educational programs, Nutrition education, Teaching techniques, Televised instruction.

Abstract: Members of the child nutrition class at Middle Tennessee State University, in cooperation with the Speech and Drama Department, developed a melodrama to teach nutrition to elementary and junior high school students. The 15-minute play involved the "good guys", the Basic Four Food Groups, and the "bad guys", the snack foods. A synopsis of the play is included.

1669-75

MAKE NINE METRIC (VIDEOCASSETTE).

Santa Monica, Calif., Pyramid Films 14 min. sd. b&w, 3/4".

[n.d.].

QC93.M3 P6N AV

Conversion, Mathematics, Measurement, Metric system.

Abstract: The metric system is a more logical measure system and is time saving compared to English system which was created based on various standards and units. The most commonly used units in the Metric System are the meter for length, the liter for volume, and the gram for weight. This videocassette illustrates how the units are related by powers of ten, and the relationships between metric units and application of the metric system in various distances, volumes and weights.

1670-75

HOW TO MANAGE BY OBJECTIVES: A SHORT COURSE FOR MANAGERS.

Paul Mall

New York, Wiley 288 p. (loose-leaf). [1975].

HF5500.M3 P6N

Administrator education, Independent study, Instructional materials, Management development, Management education, Management philosophies, Objectives.

Abstract: A course on managing by objectives, one of the most striking developments in the managerial art of getting results is provided to managers. Emphasized topics include the strategy of managing by objectives, isolating and setting objectives, validating and implementing objectives, and controlling and maintaining MBO programs. Graphs, charts, exercises, and bibliographies are included.

1671-75

PRESENTING TECHNICAL IDEAS; A GUIDE TO AUDIENCE COMMUNICATION.

W A Hambert

New York, Wiley 216 p. illus. [1968].

PN4121.M32 P6N

Communication skills, Speeches.

Abstract: The technical specialist should be able to communicate technical information to an audience. Hambert tries to combine theory and practicality. The topics covered include acquiring communicator's perspective and characteristics, understanding and analyzing the audience, developing a presentation objective; gathering data, outlining, composing the presentation, preparing "aids", preparing to face an audience, preparing notes for delivery, rehearsing, delivering, and optimizing the principles.

1672-75

TOWARD A NEW "AMERICAN MENTALITY".

Richard K Hanoff

J Nutr Educ 7 (4): 139-140. Oct/Dec 1975.

TX141.J6

Audiovisual aids, Audiovisual instruction, Educational methods, Educational planning, Nutrition education.

Abstract: The author expresses his views on what is wrong with nutrition education in America and what should be done. The author recommends the establishment of a time bank which would set aside 10 percent of radio and television time for mandatory public service, including nutrition education. He also claims that emphasis should be shifted from planning meals based on the food groups to planning them based on nutrients.

1673-75

FOCUS ON NUTRITION: A TEACHER'S HANDBOOK FOR NUTRITION EDUCATION: GRADES SEVEN THROUGH TWELVE.

Massachusetts, Bureau of Nutrition and School Food Services Boston 153 p. 1973.

TX1364.M33 P6N

Consumer protection, Handbooks, Massachusetts, Nutrition education, Nutrition knowledge, Nutritional deficiencies, School food service, State curriculum guides, Teaching guides.

Abstract: Working guidelines to assist the teacher in providing comprehensive nutrition education to these grades are supplied. Seven main sections cover basic nutrition knowledge; the factors influencing national nutritional health; contemporary issues such as ecology, fads, overweight, and consumer protection; school food services; Massachusetts' ten nutrition education goals; a technique for teaching nutrition. The handbook is grouped for grades 7-9 and 10-12. A section on teaching aids and resource materials is included.

1674-75

TRAINING: 1975'S BEST RETURN ON INVESTMENT.

Chris McNetney

Instit/vol Feeding 76 (12): 35-37, 42. June 15, 1975.

TX141.55

Audiovisual instruction, Cost effectiveness, Educational programs, Evaluation methods, Food service training, On the job training, Personnel management, Program evaluation.

Abstract: Turnover can be drastically reduced and job performance significantly increased by consulting time and money to comprehensive training of hourly foodservice employees. Audiovisual training material, including 8mm sound films, video tapes, and slide presentations, are being used at various foodservice facilities. Practical demonstrations have been found to be effective in sanitation and housekeeping procedures. Examples of on-the-job training are discussed as well as methods for measuring the effectiveness of training programs.

1675-75

METER-LITER-GRAM, THE METRIC MEASURE GAME. (GAME).
Warwick, W. Y., Realty Facts Co. Board, die, 10 markers, 40 cards. 1978.
LB1044.9.G384 P58 AV
Classroom games, Educational games, Instructional aids, Metric system.
With 23 p. Instruction guide.
Abstract: Suitable for ages 8 to adult and 2 to 10 players, this game instructs players on the metric system. The players can advance around the board and win only by correctly answering questions concerning the units of the metric system and conversion of conventional measurements to the metric system. The instruction book points out the advantages and characteristics of the metric system.

1676-75

METRIC RECIPE KIT - ADVANCED (KIT).
Foele, Utah, Teaching Aid 25 recipe cards, measuring cup, spoons. 1973.
QC93.H391 P58 AV
Instructional aids, Measurement, Metric system, Recipes. Accompanied by the metric system workbook, and guide.
Abstract: This kit is designed to introduce the user to the metric measuring system and provide a set of 25 moderately difficult recipes. The workbook covers items such as history of the metric system, pros and cons, common and uncommon metric measure, the metric association, and English-to-metric conversions. The measuring tools included are sufficient to accomplish all the recipes.

1677-75

METRIC RECIPE KIT - BEGINNING (KIT).
Foele, Utah, Teaching Aid 25 recipe cards, measuring cups, spoons. 1974.
QC93.H39 P58 AV
Instructional aids, Measurement, Metric system, Recipes. Accompanied by The Metric System workbook, and guide.
Abstract: This kit acquaints the user with the basic metric system of measuring, especially as applied to cooking. The workbook gives a brief history of the metric system, advantages and disadvantages, and units of measure for the metric system. The small recipe book contains 25 recipes for all types of meals. Measuring cups from 1 ml to 500 ml are included along with a card to convert English measurements to metric measurements.

1678-75

METRICATION + HOME ECONOMIST = OPPORTUNITY.
Forecast Home Econ 21 (2): P56. Oct 1975.
321.8 H752
Career education, Home economists, Measurement, Metric system.
Abstract: Home economists may become agents for educating school children and the public to think in metric terms. Programs for training are being given in teacher resource and agricultural extension service centers. In industry, home economists can help in product design and development, act as liaison between the consumer and manufacturer and be initiators of educational programs. Metrication will mean more professional opportunities for home economists.

1679-75

CONTINUING EDUCATION FOR EXTENSION AGENTS.
Nancy Miller, Peter B Botsman
Human Ecol Forum 6 (2): 18-17. Fall 1975.
GP1.H8 P58
Adult education, Educational programs, Extension agents, Extension education, Research needs.
Abstract: A study on Cooperative Extension education reports on a selective experimental project conducted primarily as a learning experience to identify the wide range of attempts to learn made by nine New York State Cooperative Extension agents. The major outcome of the study is suggestions regarding many interesting possibilities for potentially valuable research projects, such as problems agents experience in learning methods, learning projects planning, and expert or in-service program consultation needs.

1680-75

6 BLOCKS TO INNOVATION.
Bill Morehead
Training 12 (11): 36-37. Nov 1975.
HF1101.77 P58
Behavior modification, Behavioral objectives, Human relations, Industrial relations, Innovation, Sensitivity training.
Abstract: The steps to realizing full innovation potential are not clearly defined but the blocks to innovation are. The six blocks are discussed: excessive need for order, reluctance to play, resource avoia, reluctance to risk, reluctance to exert influence, and overcertainty. A 20 question quiz is included to help the reader be able to recognize the most common blocks to innovation.

1681-75

INTRODUCTORY FOODS: A LABORATORY MANUAL OF FOOD PREPARATION AND EVALUATION. 2d ed.
Mary L Morr, Theodore F Writter
New York, Macmillan 375 p. [1975].
TX663.H6 1975 P58
Cooking instruction, Food preparation, Manuals, Palatability ratings.
Abstract: Material is presented as a laboratory course for

college freshmen. For each laboratory session, the instructor presents a short demonstration of concepts and techniques, then the students prepare foods and evaluate them. Evaluation techniques are emphasized as well as methods of food handling and the care and maintenance of equipment. Evaluation sheets and summary sheets are included for the student to complete and hand in.

1682-75

MUST THE WORLD GO HUNGRY? (FILMSTRIP/RECORD).
Wilton, Conn., Current Affairs Films 1 filmstrip, 65 fr., sd, 35mm, col, 1 record: 33 1/3rpm, s/a. May 1973.
HD9000.5.H8 P58 AV
Environmental factors, Food habits, Food production, Food supply, Food technology, Hunger, Malnutrition, New foods, World problems.
With discussion guide and written narrative.
Abstract: Topics covered briefly in this filmstrip include: malnutrition and hunger; food production needs, food habits and their change; technological solutions; and the dichotomy between increased production and ecological considerations. As a general introduction to the world food supply problem for upper intermediate grades and higher level audiences, it presents the viewer with several areas of discussion, introduces advocacy statements by recognized policy makers and scientists, and points out the decision of the U.S. Policy makers is a very important component in answering the question: "must the world go hungry?"

1683-75

MASCO, A FOOD VOCABULARY GAME (GAME).
Atkinson, Wis. MASCO game, various pieces. 1974.
LB1044.9.G383 P58 AV
Activity learning, Educational games, Instructional aids, Instructional materials, Vocabulary.
Abstract: This game is played like Bingo. Cooking terms are in the squares. Each time the caller reads a definition from the printed cards, the players put a marker in the square for the appropriate word. As many as 30 people, children and adults, can play this game for any length of time. Instructions are included.

1684-75

CAREERS IN HOME ECONOMICS (FILMSTRIP).
National Film Board of Canada
Loveland, Colo., Donars Productions 42 fr. si. color, 35 mm. 1966.
TX911.5.C3 P58 AV
Career choice, Career opportunities, Food science, Food service occupations, Home economics, Occupational guidance, Teaching.
Abstract: Filmstrip designed for high school students to present the options and advantages of home economics as a career. Presented are the career possibilities in the fields of teaching, food science and research, community services, and consumer information. Also included are areas of study that should be pursued in high school and college for a home economics career and the availability of job opportunities for persons completing a non-degree diploma course.

1685-75

SOUP'S ON! THE BALANCED DIET BINGO GAME (GAME).
National Health Systems
Ann Arbor, Mich. 1 dial, deck of player cards, markers, guide. 1975.
TX355.S65 P58 AV
Basic nutrition facts, Classroom games, Dietary information, Educational games, Nutrition education.
Abstract: A new approach to nutrition training is provided to grade school children by playing a game which helps them become familiar with many nutritious foods. Patterned after Bingo, the winning unit of the game is the balanced meal and should in turn result in a better understanding of a balanced diet.

1686-75

INTEGRATING THE JEWISH DIETARY LAWS INTO A DIETETICS PROGRAM.
A B Wator, J A Heslin, B C Raven
J Am Diet Assoc 67 (1): 13-16. July 1975.
369.8 H834
Cookery, Jewish, Curriculum, Food science, Kosher foods, New York City, Religious dietary laws, Therapeutic nutrition.
Extract: The Clinical and Community Dietetics Program of Downstate Medical Center, Brooklyn. Integrates Kashruth into its curriculum in food science and therapeutic nutrition. A kosher food science unit was established within the existing food science laboratory. Details of equipping and maintaining this unit are described.

1687-75

TRAINING BY OBJECTIVES (AUDIOTAPE).
George S Odiorne
Westfield, Mass., NBO 6 audiotapes in cassette. 12 s. 1975.
HF5549.5.T7772 P58 AV (Management by objectives)
Educational objectives, Educational planning, Job training, Personnel management, Training.
With guide. Contents. 1. Good training starts with diagnosis. (26 min.) 2. Using a systems approach to training. (26 min.) 3. How to manage training: A cybernetic system. (26 min.) 4. How to pinpoint a training need. (26 min.) 5. Action training: why lectures are obsolete. (26 min.) 6. Evaluating training: did it work and was it worth it? (26 min.).

BIBLIOGRAPHY

1688-75

Abstract: The importance of training by objectives, to bring training objectives in line with corporate goals, is emphasized. This extensive six-part training program, to be used by corporate training departments, presents an entire training spectrum, from ways of recognizing the need for training to means of evaluating the program's success. A staff discussion agenda is presented, in an accompanying manual, to stimulate the application of the newly learned techniques.

1688-75

THE INTERNATIONAL SYSTEM (METRIC) OF MEASUREMENT-APPLIED TO DIETETICS (AUDIOTAPE)

Jean A Phillips

American Dietetic Association

Chicago Audiocassette in cassette. 50 min. 2 s. Oct 1973.

OC95.P48 P6W AV

History, Instructional aids, Legislation, Mathematics, Measurement, Metric system.

Abstract: Historical development of measures in the United States and the current situation of the International System of measurement are summarized. The International System (SI) is derived from the Metric System and is sometimes referred to as "metric". How to use and convert the 7 fundamental metric units of the International System in industry and in home economics professions is outlined. Users of this tool are advised to work with exercises in the study guide.

1689-75

FOOD AND NUTRITION MINICOURSE.

Shirley M Picardi

Nutr News 38 (4): 15. Dec 1975.

389.8 #957

Educational programs, Grade 11, Grade 12, Health education, High school students, Nutrition education, Teaching techniques.

Abstract: A Nutrition Foundation funded minicourse on food and nutrition, developed at Massachusetts Institute of Technology and dealing with health, nutrition labeling, and food composition, is discussed. Presented to 11th and 12th grade students, the course was divided into lecture and discussion sections and laboratory experiments. At the conclusion, students were aware of the importance of varied diet and were able to better select their own foods.

1690-75

DEVELOPMENT AND MULTIDIMENSIONAL EVALUATION OF A FOOD CHEMISTRY AND NUTRITION MINICOURSE FOR HIGH SCHOOL STUDENTS.

Shirley M Picardi

Boston 425 1. 1975.

TX364.P52 P6W

Educational programs, Grade 11, Grade 12, Nutrition education, Program design, Program evaluation, Theses and dissertations. Thesis - Massachusetts Institute of Technology.

Abstract: A food and nutrition minicourse for 11th and 12th grade students, which deals with principles of food composition, health, and nutrient labeling, has been developed as an alternative to the established four food groups approach to nutrition education. Four different types of American meals are studied with students observing the chemical and biological effects on rats the meals have. Recommended dietary allowances are studied as dietary goals and as nutrient labeling standards.

1691-75

EXECUTIVE SPEAKING: AN ACQUIRED SKILL.

J Lewis Powell

Washington, BNA Inc 151 p. [1972].

PN4121.P58 P6W

Communication skills, Independent study, Speeches.

Abstract: Stressing the importance of good communication skills to the modern executive, guidelines are presented for effective speaking, which is defined as the merchandising of good ideas through skilled verbal communication. Discussions on choosing the right audience, organizing ideas, and using illustrations, charts, and figures to reinforce abstract ideas are included. Suggestions for planning meetings and translating statistics into meaningful illustrations are presented in appendices.

1692-75

CONSTRUCTION AND VALIDATION OF A NUTRITION TEST.

Marielle Prefontaine

J Nutr Educ 7 (4): 152-154. 172. Oct/Dec 1975.

TX341.J6

Adult nutrition education, Educational planning, Evaluation methods, Nutrition education, Tests.

Abstract: A 25-item nutrition test was developed, based on concepts presented by the Interagency Committee on Nutrition Education. The goal of the test was a valid, reliable instrument to assess levels of nutrition knowledge of four groups of adults: Objectivity, reliability, and validity are among important factors in judging quality of a test. In this study, objectivity of the items was ascertained by a group of senior and graduate students in nutrition.

1693-75

PROBLEM-SOLVING APPROACH TO NUTRITION EDUCATION.

J Am Diet Assoc 65 (1): 49. July 1974.

389.8 #934

Counseling, Diets, Family nutrition, Georgia, Nutrition aides, Nutrition education.

Abstract: A monthly publication targeted at public health

nurses in Georgia helps the professionals in providing family nutrition advice. A case history approach is used, with each issue addressing a specific problem, with suggestions on methods of handling clients' questions. Two recent issues covered the difference between sickle cell anemia and iron deficiency anemia, and the most nutritious cereals for a four-year old. A short discussion is included. And a recipe related to the query might be added.

1694-75

WHAT IS A COOK? (FILMSTRIP).

Restaurant-Hotel Learning Aids

Minneapolis, Minn. 25 fr. color. 35 mm. and audiotape in cassette. 1975.

TX661.W48 P6W AV

Career education, Cooks, Food service training, Food service workers, Instructional materials.

Audiotape in cassette. #/s. 7 min. each side.

Abstract: A career as a cook involves much more than preparing food. The successful cook is a management executive who balances quality with service. The seven keys to success - technical knowledge, experience, concern, pride, tact, leadership ability, and good business sense - are discussed. Career rewards are mentioned.

1695-75

PREPARING A SLIDE-TAPE PROGRAM: A STEP-BY-STEP APPROACH, PART 2.

Mack Ryan

Audiovisual Instruction 20 (9): 36-39. Nov 1975.

LB1043.A815

Audiovisual aids, Audiovisual equipment, Educational planning, Program planning, Slides/sound.

Abstract: Photography and recording techniques for the production phase of a slide-tape program are discussed. Emphasis is placed on the importance of careful planning and preparation before the audiovisual work begins. Hints on the following topics are included for the beginning audiovisual enthusiast: camera and film selection, photography improvement techniques, construction of a basic copystand, sound equipment selection, script recording techniques, and setting up equipment for the actual presentation.

1696-75

PREPARING A SLIDE-TAPE PROGRAM - A STEP-BY-STEP APPROACH, PART 1.

Mack Ryan

Audiovisual Instruction 20 (7): 36-38. 43. Sept 1975.

LB1043.A815

Audiovisual aids, Audiovisual instruction, Educational programs, Program guides, Program planning, Slides/sound.

Abstract: Guidelines for producing an effective slide-tape program are given for the novice. Costs of producing such a program are discussed in addition to the advantages and flexibility of slide-tape programs. The use of note cards is recommended for organizing text and art ideas. Do's and don'ts are included for basic organization, photograph and art work selection, narrative, and sound track additions.

1697-75

TRAINING EMPLOYEES ISN'T ENOUGH.

Wilbert E Scheer

Restaurant Bus 74 (1): 146, 148, 150, 154. Nov 1975.

389.2538 P82

Career ladders, Motivation, Personnel management, Training.

Abstract: The advantages of and responsibilities for companies to motivate employees to prepare themselves for greater job responsibilities are discussed. The pros and cons of prepackaged training programs are covered in addition to highlights of a Saga Foodservice manager's outlook on motivating and training employees. The differences between training and learning are presented along with discussions on the necessity for employee motivation to go hand in hand with any training program.

1698-75

YOU CAN IMPROVE YOUR COMMUNICATIONS!

Wilbert E Scheer

Santa Monica, Calif., Personnel Journal 21 1. [n.d.].

HF5549.C6534 P6W

Communication skills, Writing.

Abstract: Ability to express ideas, both in writing and speaking, is a basic professional and business skill. This book gives pointers to follow so that written and oral communications will have clarity, interest, distinctness, organization, usefulness, and favorable audience reactions. Good listening, as well as good speaking, is needed for effective two-way exchange of ideas.

1699-75

CLIMBING THE JOB LADDER: A STUDY OF EMPLOYEE ADVANCEMENT IN ELEVEN INDUSTRIES.

Shelley (E. F.) and Company, Inc.

New York 273 p. [1970].

HF5549.S5 P6W

Career ladders, Employment, Labor economics, Motivation, Surveys.

Abstract: The upward movement of nonsupervisory employees in American private industry is reported. Eleven industries were studied: motor vehicles, steel, rubber tires, apparel, printing, air transportation, telephone communications, department and variety stores, banking, insurance carriers, and hotels.

and motels. The methodology for the study is detailed along with bibliographies for each industry discussed and the results of a limited study in five foreign countries.

1700-75

ABSENTEEISM, PART 1: HOW TO ANALYZE CAUSES AND EFFECTS.
Harvey H Shore
Supervisory Management 20: 9-16. Sept 1975.
249.38 SU72
Absenteeism, Industrial relations, Personnel management.
Abstract: The causes and effects of absenteeism in modern business and industry are examined. A 2 to 3 percent rate of uncontrollable absenteeism (sickness, injury, personal problems) must be accepted. The discussion centers on ten causes of controllable absenteeism and how management can recognize the symptoms of employee dissatisfaction, determine trends and patterns of absenteeism, recognize high-absence employees, and effectively deal with the problem. The importance of keeping accurate employee absenteeism records is stressed.

1701-75

TEENS TEACH CHILDREN NUTRITION.
Esther W Shoup
J Nutr Educ 7 (3): 107-108. July/Sept 1975.
TI341.J6
Adolescents (12-19 years), Child nutrition, Educational planning, Nutrition education, Student participation, Teacher aides, Teaching techniques.
Abstract: The results of a learning by teaching nutrition program, are reported. Eighteen Somers, Connecticut junior high girls were involved in team teaching nutrition to 242 elementary students. Project evaluations indicated that teens were more receptive to learning nutrition facts they knew they would be teaching others, and that, with supervision, a maximum number of children could be taught with a minimum number of professionals. Suggestions for program improvement are included.

1702-75

GAMES AS TEACHING AIDS FOR DIABETIC CHILDREN.
Elaine Simpson
J Can Diet Assoc 35 (2): 102-103. 1974.
389.9 C1632
Diabetes mellitus, Educational games, Educational methods, Instructional aids, Teacher education, Teaching methods.
Abstract: This article presents games which diabetic children can play and in so doing become more familiar with the diabetic diet. Most of the games call for the child to classify foods into exchange groups, using approaches similar to bingo, an old card type card game of concentration. The final game requires the play to match weights equal to one exchange with the proper food item. Nutritionists and related professionals working with diabetic children will find these game suggestions of interest.

1703-75

NUTRITION AND REGIONAL FOODS COOKERY.
Euna Smith
Nutr News 38 (4): 14. Dec 1975.
389.8 W957
Cookery, American, Dietary surveys, Ethnic foods, Food habits, Junior high school students, Nutrition, Nutrition education, Regional surveys, Teaching techniques.
Abstract: An American Heritage Nutrition Unit was developed by Euna Smith, a junior high home economics teacher, Tulsa, Oklahoma, as part of the Bicentennial and to introduce students to various foods and diet deficiencies. Students researched and analyzed regional menus and discovered that by modifying existing regional patterns, nutritious diets could be developed. At unit's end, students had learned about nutrition and had an appreciation of other cultural and ethnic backgrounds.

1704-75

SUCCESSFUL CATERING.
Bernard B Splayer
Boston, Cahners Books 354 p. illus. [1975].
TI911.S64 P5W
Business education, Catering, Food preparation, quantity, Food service, Food service industry, Institutional feeding, Instructional materials, Manuals.
Abstract: Thorough discussions of social catering serve as a guide to those entering the catering field as well as helping those already established to improve their business. Among the specific topics included are equipment selection; personnel training, responsibilities, and selection; sanitation; menu planning (with sample menus and recipes included); wine and bar service; contracting; kosher catering; and on-premises catering.

1705-75

COOKS, CHEFS, AND RELATED OCCUPATIONS (MOTION PICTURE).
Sterling Educational Films
New York 7 min. sd. color. 16 mm. [n.d.].
TI945.C62 P5W AV
Career opportunities, Chefs, Cooks, Food preparation, quantity, Food service occupations, Job placement, Restaurants.
Extract: A survey of the many jobs available in restaurants, hotels, hospital, ships, and other places for trained cooks and chefs. The junior and senior high school audience will see the career opportunities open to someone working in the kitchen of a large hotel. Experience can be gained in all

types of cooking including meat, vegetables, sauces, and pastry. Gaining a position on the hotel staff or starting a small business are also shown.

1706-75

FOUR STEPS TO BETTER TRAINING RESULTS: IMPROVING TRAINING INVESTMENT RETURN.
Robert G Stovall
Training Dev J 29 (9): 18-19. Oct 1975.
BF636.T7
Learning behavior, Management, On the job training, Personnel management, Training, Training techniques.
Abstract: The writer gives four steps that operating managers can take to increase effectiveness of employee training programs with little cost. First, conscious and deliberate selection of students, i.e., employees with a need-to-know; second, preparation of the employee for attendance by expressing expectations of success; third, after course is completed, discussion of changes in employee's work with the employee; fourth, evaluation of results.

1707-75

STUDENT-RUN RESTAURANT SERVES MAIN COURSE OF FOODSERVICE TRAINING.
Instit/vol Feeding 76 (2): 74-75, 80. Jan 15, 1975.
TI1.155
California, Food service, Inservice education, Restaurants, School food service, Student involvement, Student participation, Vocational education.
Abstract: Foodservice students at John A Rowland High School, Rowland Heights, California, operate a 75-seat restaurant, The Golden JAB, as part of their vocational training. Students plan the menus, prepare the meals, serve, and clean up. The restaurant is the result of matching USDA and Rowland School District funds and the work of Ruth Richard, the school district's foodservice director.

1708-75

SUCCESSFUL PERSUASION (FILM LOOP).
Encino, Calif., National Educational Media Film loop in cartridge. 15 min. sd. color. super 8 mm. 1975.
HM258.S94 P5W AV
Communication skills, Human relations, Industrial relations, Psychology.
For use in Fairchild Cartridge Projector. With study guide and leader's guide.
Abstract: The logic of relationships as it applies to human communication and persuasion is discussed. In every relationship there is a buyer and a seller. If the seller accepts the fact that the buyer is in a dominant position, keeps his eye on the end goal, and does not become involved in a power struggle with the buyer, he can be a successful seller (persuader). Role playing techniques are used as demonstrations.

1709-75

WHAT AN EXECUTIVE SHOULD KNOW ABOUT ORGANIZATION DEVELOPMENT.
Daniel A Tagliere
Training Dev J 29 (7): 34-40. July 1975.
BF636.T7
Administration, Job enrichment, Management development, Organization, Organizations, Personnel management.
Abstract: Organization development (OD), what it is, why it's needed, and how it can be implemented is a planned effort directed toward helping the members of an organization to interact more effectively in pursuit of the organization's goals. This technique may take the form of a variety of strategies. Strategies discussed include: management by objectives, team building, norm modification, job enrichment, sociotechnical redesign, force field analysis, brainstorming, conflict resolution, and intergroup merging.

1710-75

TV ADVERTISING AND ITS EFFECTS ON CHILDREN'S EATING HABITS.
M W Tebbutt
Food Nutr Notes Rev 32 (7/8): 113-118. July/Aug 1975.
389.9 A073
Australia, Children, Cultural factors, Dietary surveys, Food habits, Mass media, Television.
Abstract: Results of studies in Australia on the effects of television advertising on children's eating habits, indicate that difficulties exist in measuring the effects, and in determining current nutritional status. Not enough facts are available to judge if television advertising has a negative effect. It is also possible that public awareness of concerns about nutrition may itself be a result of television advertising.

1711-75

RELEVANCE CHECK FOR SELF-INSTRUCTIONAL PACKAGES.
Sivasailam Thiagarajan
Audiovisual Instruction 20 (9): 6-7. Nov 1975.
LB1003.L815
Educational planning, Independent study, Mass media, Program planning.
Extract: Checkpoints are provided against which the basic components of self-instructional packages (audiotapes, visuals, response booklets) can be tested. The following checkpoints are included: does a legitimate need exist, is the solution relevant to the need, are the instructional objectives relevant to the solution, is the response booklet relevant to the objectives, does the script relate to the booklet, and are the visuals related to the script?

BIBLIOGRAPHY

1712-75

1712-75

USE OF INSTRUCTIONAL TELEVISION: A SHARED PROGRAM.

Marv Louise Thompson, Judith A Chatlin, Marianne Balestrieri
J Am Diet Assoc 67 (6): 573-576. Dec 1975.

389.8 AM34

Food service training, Inservice programs, Instructional aids, Instructional media, Program planning, Programed instruction, Televised instruction.

Abstract: The use of television instruction for dietitians by the VA Center, Wood, Wisconsin is discussed. Both original and commercially prepared programs have been presented at the Center for dietitians, foodservice workers, supervisors, and medical personnel. Topics covered include use of the instructional program by hospitals in the community, approach to program developing, and suggestions for speaking on television. Specific advantages and disadvantages of using instructional television are also addressed.

1713-75

EFFECTIVE WRITING FOR ENGINEERS, MANAGERS, SCIENTISTS.

H J Tichy
New York, Wiley 337 p. [1966].

TI1.75 P68

Communication skills, Writing.

Abstract: A guide to help scientific and engineering writers, as well as managers to develop clear, concise, and efficient writing habits. The importance of organization of thoughts, outlining, and brevity are emphasized along with illustrations of common grammatical problems. Definition and development of style is presented as well as guidelines for writing memos, letters, and instructions. Interactions between the writer and his supervisor are dealt with including tips for the supervisor on understanding and improving his writers.

1714-75

ATTACHMENT LEARNING: A HUMANISTIC EDUCATIONAL EXPERIENCE; FINAL PRACTICUM IN A COORDINATED UNDERGRADUATE PROGRAM.

Wan Unklesbay, Marian C Spears
J Am Diet Assoc 67 (5): 449-454. Nov 1975.

389.8 AM34

Dietetic interns, Dietetic internship programs, Educational programs, Food service occupations, Job training, Occupational home economics, Training techniques, Vocational education. Abstract: Utilization of attachment learning in a coordinated undergraduate program in dietetics as the final practicum experience preceding graduation and entry into the profession is explained. The student is attached to a practicing administrative dietitian serving as a preceptor while the student develops entry-level administration skills. An instructor serves as a counselor to both the student and the preceptor. Guidelines for the three participants are presented and discussed.

1715-75

THE SPEECH WRITING GUIDE; PROFESSIONAL TECHNIQUES FOR REGULAR AND OCCASIONAL SPEAKERS.

James J Welsh
New York, Wiley 128 p. [1968].

PH412.1.W4 P6M

Communication skills, Speeches, Writing.

Abstract: How to write a speech noted for clarity, unity, and economy is discussed in 3 parts of this book. Part I contains fundamental guides to speech writing with key review points for quick comparison. Supplemental guides, suggestions and specialized information are given in Part II. Part III is a directory of information sources to obtain speech materials.

1716-75

CRUNCHY BANANAS AND OTHER GREAT RECIPES KIDS CAN COOK.

Barbara Wiles
Salt Lake City, Sagamore Books 111 p. illus. 1975.

TX661.862 P6M

Childrens cookbooks, Cooking methods, Instructional aids, Instructional materials, Miscellaneous foods, Nutrition education, Recipes.

Abstract: Cooking with children in the 2-8 age group can be both fun and educational. By selecting a recipe that fits the physical ability of the students and by thoughtful planning, a classroom session as simple as popping popcorn can incorporate vocabulary, history, and science lessons. Such childproof recipes as Easiest Pizza Ever, Baked Apple, My Own Ice Cream, Fat Pretzels, and Watch-The-Bubble Pancakes are included.

1717-75

WHAT DOES IT TAKE FOR A WOMAN TO MAKE IT IN MANAGEMENT?

Marion M Woods
Personnel J 54 (1): 38-41, 66. Jan 1975.

280.8 J824

Career ladders, Females, Management development, Vocational development.

Abstract: An overview is presented of what every woman has to know if she wants to climb the executive ladder. Based on interviews with women who have made it and men who work with, under, and over them, ten characteristic traits of a successful woman in management are explored: competence, education, realism, aggressiveness, self-confidence, career-mindedness, femininity, strategy, support of an influential male, and uniqueness.

1718-75

INTEGRATION OF NUTRITION IN MEDICAL EDUCATION.

Eleanor A Young, Elliot Weser
J Nutr Educ 7 (3): 112-115. July/Sept 1975.

TX341.36

Curriculum planning, Educational planning, Medical education, Nutrition education.

Abstract: The multidisciplinary approach to incorporating nutrition education into the medical curriculum at the University of Texas Health Science Center is reported. A Nutrition Task Force was organized to develop a plan of nutrition lectures to be incorporated into the curriculum; three lectures in nutrition were designed: human nutrition, human nutrition in clinical medicine, and research in nutrition; and a cooperative nutrition program was established in the Family Health Center.

1719-75

HOW TO MAKE AN EFFECTIVE SPEECH.

Harold P Zelko
Swarthmore, Pa., Personnel Journal 52 1. [n.d.].

PH412.1.Z4 P6M

Communication skills, Public speaking.

Abstract: Speech making is a skill improved by training and practice. Attitudes, nervousness, personal goals as a speaker, effective speech preparation, and presentation of the speech are all discussed.

1720-75

EATING PLACES.

Herbert Spencer Zim, James B Skelly
New York, William Morrow 63 p. illus. 1975.

TI943.255 P6M

Career education, Commercial food service, Food service, Food service management, Food service workers, Restaurants. Abstract: The preparation of food in various types of restaurants is geared for preteenagers. Photographs and illustrations support the explanations of food purchasing, storing, cooking, and serving. The various foodservice jobs are explained in their duties and relationships to each other.

1721-75

THE GUIDE TO SIMULATIONS/GAMES FOR EDUCATION AND TRAINING.

David W Zuckerman, Robert E Horn
Information Resources
Ricksville, W.V., Research Media 501 p. [1973].

LB1029.G328 P6M

Educational games, Educational methods, Educational planning, Effective teaching, Instructional media, Training techniques. Abstract: Complete information on 613 games and simulation games; including a supplementary list of 473 discontinued, in-development, or information-needed items; is provided to the potential game user. Discussions include descriptions of simulations and games broken down by subject areas and providing such information as playing data, materials included, general comments, summary description, cost, and the producer and articles regarding games and simulations. Tables and diagrams are included.

MENU PLANNING

1722-75

COMPUTERIZING YOUR MENU SELECTIONS.

Joseph Balintfy
Food Management 10 (12): 15-16. Dec 1975.

TX341.P69

Computer applications, Cycle menu, Dietary surveys, Food preferences, Menu planning.

Abstract: A computerized menu-selection survey was conducted to determine optimum frequency for serving a given food item. A mathematical model of one individual's food preferences was developed, which indicated that preference is a result of serving frequency. For this study, the optimum frequency for serving grilled steak was 2.5 times more often than ham. We are cautioned that this is for only one person and the survey did not take into account price, income, and nutritional value.

1723-75

BICENTENNIAL MENUS ON PARADE.

Sch Foodserv J 29 (7): 26, 28-29, 31. July/Aug 1975.

389.8 SC86

Child nutrition programs, Menu design, School food service.

Abstract: A preview of the 14 school menus planned from October 1975 to December 1976 as part of the Child Nutrition Bicentennial Project. This preview is to allow foodservice operators to plan menus in advance, order ingredients, and coordinate related activities.

1724-75

DISHES FOR SPECIAL OCCASIONS FOR FOODSERVICE MENU PLANNING.
Eulalia C Blair
Boston, Cahners Pub. Co. 312 p. illus. 1975.
TX820.D5 P5W
Catering, Commercial food service, Recipes, Standardized recipes, Volume feeding.
Recipes selected from Volume feeding management magazine.
Abstract: 275 recipes for volume feeding are intended for special occasion events. Recipes for cocktail reception fare, refreshments, luncheons, and banquets are included.

1725-75

BOSTON TEA PARTY LAUNCHES BICENTENNIAL.
Sch Foodserv J 29 (7): 22-23. July/Aug 1975.
389.8 SCH6
Child nutrition programs, Food preparation, quantity, Menu design, Recipes.
Abstract: The first of a series of 15 menu suggestions commemorating a landmark event in American history as a part of the Child Nutrition Bicentennial Project, this article presents a brief history of the events which led to the Boston tea party. A recipe for peach tea party cake is included.

1726-75

FOOD MANAGEMENT FOR THE GOMEZ FAMILY. Rev. ed. (SPA)
California, Dept. of Health Services
Los Angeles County, Calif. 10 p. Apr 1973.
TX156.C3 1973 P5W
Budgeting, Consumer education, Cost effectiveness, Food purchasing, Food selection, Meal planning, Money management, Recipes.
Title of Original: La seleccion de los alimentos para la familia Gomez.
Abstract: Here is a daily meal pattern and a weekly menu plan that provides for high nutritional value at low cost. A shopping list is included that covers all foods needed to prepare meals for one week. Recipes and helpful shopping tips show homemakers how to make the most of their food dollars.

1727-75

EXPAND YOUR DESSERT MENU FOR ADD-ON PROFITS.
Food Serv Mark 37 (7): 27. July 1975.
389.2538 P732
Baked goods, Batters and doughs, Convenience foods, Cycle menu, Desserts, Frozen foods, Recipes.
Abstract: Suggestions for using frozen baked goods to give variety in cycle menus are offered. Combining these with other convenience desserts can make for very saleable items.

1728-75

FISH AND SEAFOOD. THE GREAT ALTERNATIVE TO EXPENSIVE MEAT.
Cooking for Profit 44 (297): 28-26, 37. Sept 1975.
TX901.C65
Commercial food service, Cooking methods, Fish, Frying, deep fat, Profit, Seafood.
Abstract: Increasing the use of deep-fried seafood in place of meat on the menu can lower food costs and raise profits higher and higher. Care in buying, handling, preparing and serving fish and various seafood commercially is discussed. Frozen, ready to cook seafood includes shrimp steaks, extruded breaded shrimp products, oysters, scallops, etc. Colored illustrations.

1729-75

LIBERTY BELL.
Lorraine Lorton
Sch Foodserv J 29 (10): 53-55. Nov/Dec 1975.
389.8 SCH6
Cookery, American, Cooking methods, Food preparation, quantity, Holiday foods, Menu planning, Recipes, School food service.
Abstract: A Liberty Bell Menu, to free students from their daily school routine, is presented. Included in the menu are such patriotic-sounding items as Benjamin Franklin Turkey, Bunker Hill Potatoes, Thomas Jefferson Salad, Liberty Bell Roll, Independence Surprise, and Declaration Drink. The chance to utilize this menu with classroom activities is cited. A 100-portion recipe for Independence Surprise is included.

1730-75

DIET DINING - MUST IT STAY DEADLY DULL?
Charlotte Montgomery
Instlt/Vol Feeding 76 (2): 53. Jan 15, 1975.
TX11.I55
Commercial food service, Diet planning, Diets for special conditions, Food service management, Menu planning.
Abstract: Since a large percentage of foodservice operation patrons are on diets and, with the current public attitude toward better nutrition, menus should reflect these needs. A listing, Diet Seven, is presented which includes such items as fresh fruit, eggs, cottage cheese, and broiled meat and fish. These foods are neither low-demand items nor unusual and can be incorporated easily into menu planning.

1731-75

A COMPUTER-TALLIED MENU SYSTEM.
Jean Orser, Mary Rutschler
J Am Diet Assoc 67 (6): 570-572. Dec 1975.
389.8 AM34
Automation, Computer applications, Food service management, Hospital food service, Menu planning.

Abstract: The Massachusetts General Hospital Dietary Department has been using a computer-tallied menu system for 5 years. A computer accumulates patients' choices from regular and modified menus and prints work sheets for the kitchens and specific production areas. It is concluded that the key to a successful computer-tally system is the incorporation of flexibility allowing for modifications in an ever-changing food service.

1732-75

SCHOOL LUNCHEONS GO BUFFET.
Type A Topics p. 1-3. Dec 1975.
TX341.T9 P5W
Buffets, Child nutrition programs, Equipment, Food service management, Food serving methods, Mobile equipment, School breakfast programs, School food service, Student participation.
Abstract: Ideas are presented for converting a school foodservice program to buffet style. The success of the Gladeview High School (Texas) conversion to buffet is used as an example of buffet potentials. Guidelines are given on facilities layout, equipment needed, special food protection precautions required, and rates of student travel through buffet line. Also included is information on the School Breakfast Program; its objectives, operation, requirements, and prerequisite qualifications required to participate.

1733-75

A GUIDE TO GOOD EATING THE VEGETARIAN WAY.
Elizabeth B Smith
J Nutr Educ 7 (3): 109-111. July/Sept 1975.
TX341.J6
Diet information, Food guides, Menu planning, Nutrition education, Nutritional adequacy, Vegetarian diets.
Abstract: Guidelines for nutritionally adequate lacto-ova vegetarian meals are presented for individuals of all ages and families of all sizes. The ten stages in the development of the guide are discussed. Tables of food groups and serving sizes, numbers of standard servings needed daily, and energy and nutrient content of vegetarian menus compared with standard menus, are included.

1734-75

SPIRIT OF '76: WALLA WALLA CAPTURES THE PAST.
Sch Foodserv J 29 (7): 37, 39-41. July/Aug 1975.
389.8 SCH6
Educational programs, Food service workers, Meal planning, Menu planning, School food service, Washington (State).
Abstract: Total school district participation during the bicentennial festival of February 1975 was due to Mrs. Biseby of the Walla Walla school district in Washington. She planned meals patterned after historical events and incorporated the making of bottle dolls into the program. The success of the program is related along with four of Mrs. Biseby's menus and detailed instructions for making bottle dolls.

1735-75

TUNA PACKS FUN, FLAVOR AND VERSATILITY INTO SCHOOL MENUS.
D. S., National Marine Fisheries Service
Sch Foodserv J 29 (9): 48, 49-50, 52. Oct 1975.
389.8 SCH6
Meal planning, Nutritional value, Recipes, School lunch, Tuna.
Abstract: The versatility of tuna as an all around food with special emphasis on uses in school lunches is presented. The nutritional value of tuna is discussed along with a brief history of the tuna fishing industry. The available pack styles are explained in addition to suggestions for a wide variety of tuna uses for meal planning. Four tuna recipes along with photographs of the finished meals are supplied.

1736-75

GOOD MEALS FOR BUSY DAYS (FILMSTRIP).
U.S., Extension Service
Washington, D.C. 57 fr. color. 35 mm. Mar 1963.
TX728.G6 P5W AV (U.S. Extension Service. Filmstrip and slide series no. C-106)
Convenience foods, Cooking techniques, Food preparation, home, Foods instruction, Homemaking skills, Meal planning, Recipes, Working women.
with accompanying teacher's guide, narration, and recipes; distributed by Photo Lab, Inc., Washington, D.C.
Abstract: Today's homemaker often combines household duties with numerous activities outside the home-including full-time and part-time jobs. These homemakers must thoroughly organize their food preparation chores to get the most done in the shortest amount of time. Here are some recipes for quick and easy meals and instructions for their preparation.

1737-75

VARIATIONS ON THE CONVENIENCE THEME.
Food Management 10 (8): 58-61, 69, 71, 73. Aug 1975.
TX341.P69
Commercial food service, Convenience foods, Cooking methods, Food preparation, quantity, Main dishes, Menu planning, Profit, Recipes, Salads.
Abstract: Convenience foods can be used to add color and texture to meals at minimal expense. Ideas are given on preparing and serving scrambled eggs, breakfast juices, tuna salads, soups, and salad dressings. Recipes and photographs are included for Italian scrambled eggs, breakfast hash and eggs, basic souffles, tuna macaroni casserole, basic tuna salad, and beef bourguignonne.

1738-75

1738-75

WESTERN CHICKEN TERIYAKI WITH CURRIED PEACHES.
Cooking for Profit 43 (287): 46-47. Nov 1975.
TX1901.C65
Airline catering, Chicken, Cooking, Japanese, Cooking methods, Food preparation, quantity, Menu planning, Peaches, Recipes.
Abstract: The Teriyaki style of cooking is briefly discussed. Available sizes of Teriyaki sauce and its uses are noted. Recipes and a photograph are included for Western chicken teriyaki and curried peaches.

1739-75

BALANCE VALUE, COST AND PROFITS.
Jule Wilkinson
Instit/vol Feeding 75 (11): 42-43. Dec 1, 1975.
TX1.155
Balance studies, Budgeting, Cost effectiveness, Food cost, Food service management, Profit.
Abstract: Management guidelines are given for ensuring that a fair profit based on time, money, and energy invested is made while the foodservice customer gets a fair value for his expenditure. The five steps to developing a food cost formula are explained in addition to average markup percentages for desserts, appetizers, and entrees.

FOOD PREPARATION AND PRODUCTION

1740-75

ALMONDIZED MENUS WIN PATRONS' EYES.
Instit/vol Feeding 76 (8): 27. Apr 15, 1975.
TX1.155
Almonds, Cooking methods, Food preparation, Recipes.
Abstract: Almonds are recommended as a nutritious, high-protein food, containing the B vitamins and vitamin E, low in cholesterol, and not high in caloric value. Five recipes using almonds are given.

1741-75

AMERICANS HAVE DISCOVERED CREPES. HAVE YOU?
Cooking for Profit 44 (296): 26, 31-32. Aug 1975.
TX1901.C65
Commercial food service, Cooking equipment (Small), Cooking methods, Crepes, Food preparation, quantity, France, Menu planning, Profit, Recipes.
Abstract: Suggestions are given for using crepes on breakfast, luncheon, and dinner menus as well as for specialty desserts. Preparation instructions are detailed including the use of a crepe machine. Recipes are given for crepes glorieta, peach melba crepes, sutter street breakfast crepes, crepes Suzette, and strawberry cream crepes.

1742-75

AU GRATIN SANDWICHES.
Cooking for Profit 44 (294): 24-27. June 1975.
TX1901.C65
Cheese, Food preparation, quantity, Menu planning, Profit, Recipes, Sandwich-making, Sandwiches.
Abstract: The various ways of preparing and serving au gratin sandwiches are discussed. Suggestions are given for using different types of cheeses, canned cheese sauce, poultry, ham, fish, and seafood for au gratin sandwiches. Photographs and recipes are included for the following dishes: fish divan sandwich, sunshine fish sandwich, golden fish sandwich, broiled Alaskan king crab sandwich with sherried cheese sauce, au gratin raisinbread puff, and raisinbread chickenwich.

1743-75

METHODS OF COOKING.
Arthur Avery
Food Management 10 (8): 54-56, 83-88. Aug 1975.
TX141.P69
Commercial food service, Cooking equipment (Large), Cooking equipment (Small), Cooking methods, Cost effectiveness, Food preparation, quantity, Food service management, Nutrient retention.
Abstract: The various cooking methods available are reviewed for the benefit of the foodservice manager contemplating purchasing new equipment. The principles, characteristics, advantages, and disadvantages of the following cooking methods are discussed: broiling, baking, roasting, reheating, microwave, infra-red ovens, range, steam cookers and kettles, deep fat frying, griddles, frypans, and saute pans. Special cooking equipment such as automatic spaghetti cookers, sauciers, continuous pressure cookers, and roto-fryers are also covered.

1744-75

BACK HOME ON THE RANGE: CALF, GRASS-FED BEEF.
Instit/vol Feeding 77 (4): 33. Aug 15, 1975.
TX1.155
Cooking methods, Fat levels, Food preparation, Food quality,

Heat grades.

Abstract: Lack of grain in the diet of grass-fed cattle reduces the level of marbling and fat covering in the meat. Flavor and juiciness may be affected by reduction in marbling, but tenderness should be unaffected. Reduction in fat cover should not affect eating qualities. "Preparation tips" for grass-fed beef and for calf, are given.

1745-75

EVERYDAY PRODUCTIONS OF BAKED GOODS. 2d ed.
A B Barrows
Boston, Cahners Books 396 p. illus. [1975].
TX683.B36 1975 P5W
Baked goods, Baking, Food preparation, Recipes.
Abstract: Aimed at helping the average baker and confectioner to secure a thriving, expanding business with satisfied customers constantly returning, this book presents guidelines for preparing all types of baked goods. Sponge, powder-aerated, and short-paste goods are covered along with sweetpaste, shortbread, puff and choux paste, ginger goods, and cakes. Tips are included on using high speed mixing equipment.

1746-75

METRICATION AND THE CONSUMER.
Olive M. Batcher
Nutr Program News p. 1-6. July/Aug 1975.
1.982 A2N955
Consumer education, Conversion, Food preparation, home, Industry role, Metric system.
Abstract: Information is presented on converting from the conventional system to the metric system of measurements. The history of the metric system, its advantages and characteristics, and its uses in food preparation are discussed. The units for measuring length, volume, mass, temperature, and energy are explained along with their interrelationships. Basic guidelines of the current industry conversion are given. Sources of additional information on the metric system are included.

1747-75

KEEP THE COOKIE JAR FILLED.
Eulalia Blair
Instit/vol Feeding 75 (9): 54-55. Nov 1, 1975.
TX1.155
Baked goods, Baking, Cookies, Desserts, Food preparation, Holiday foods, Snacks.
Abstract: Ideas on preparing various types of cookies are presented. Six different types of cookies are discussed: bar, dropped, molded, pressed, refrigerator, and rolled. Tips are included on preparing, cutting, and baking the following cookies: ball, filled, pinwheel, Neopolitan slice, and checkerboard.

1748-75

NOON-TO-MIDNIGHT SPECIALS: SNACKS AND MINI MEALS.
Eulalia Blair
Instit/vol Feeding 77 (10): 52-54, 65. Nov 15, 1975.
TX1.155
Commercial food service, Food preparation, quantity, Menu planning, Miscellaneous foods, Recipes, Snacks.
Abstract: By presenting snacks and mini meals throughout the day, foodservice operators can capitalize on two growing trends: eating more between meal snacks outside the home and eating smaller meals at more frequent intervals. Operators are cautioned to consider the ethnic customs, age, and food preferences of their clientele when planning snack foods. Popular snack items are mentioned and recipes for Hot Chunky Apple Sauce, Celery Rabbit and Peach Dessert Pizza are included.

1749-75

REVOLUTIONARY TASTE SENSATIONS.
Eulalia Blair
Instit/vol Feeding 77 (1): 44-47, 51. July 1, 1975.
TX1.155
Cookery, American, Food preparation, quantity, History, Outdoor cooking, Recipes.
Abstract: A collection of familiar dishes strong in American heritage is presented. Short historical backgrounds as well as photographs of many of the recipes are included. Recipes are presented for peach pie, herbed lemon barbecued chicken, old-fashioned strawberry shortcake, Waldorf salad, Concord ice cream pie, Major Andre cocktail from the old '76 house, Benedict Arnold cocktail from the old '76 house, and Long Island duckling a l'orange.

1750-75

KEEP THE COOKIE JAR FILLED.
Eulalia Blair
Instit/vol Feeding 75 (9): 54-55. Nov 1, 1975.
TX1.155
Cafeterias, College food service, Food service management, Merchandising, Student participation.
Abstract: Techniques used to transform UCLA dining rooms and menus into highly successful foodservice operations are detailed. The three year transformation began with student questionnaires and included breaking down the large cafeteria into smaller dining areas with atmosphere. Multi-level dining areas were created, ceilings removed, and stainless steel removed, and plants and trees were added. These additions along with new menu items helped boost participation 60 percent.

1751-75

NEW TWISTS WITH OLD FAVORITES.

Eulalia C Blair

Institt/vol Feeding 75 (7): 52. Oct 1, 1975.

TX1.155

Cooking methods, Cooking techniques, Food decoration, Food preparation, Merchandising.

Abstract: Casseroles and hash dishes can be given new sparkle with the imaginative use of spices, herbs, cheese, vegetables, or garnishes. Examples presented include adding chopped green or red peppers to roast beef hash. Casseroles can be varied by changing the shape of the pasta used or adding mushrooms. Ready-prepared hash can benefit from the addition of tomato slices or shredded cheese toppings.

1752-75

FISH & SEAFOOD DISHES FOR FOODSERVICE MENU PLANNING.

Eulalia C Blair

Boston, Mass., Cahners Books 234 p. illus. [1975].

TX1747.P49 F5W (Foodservice menu planning series)

Cooking methods, Fish, Food service, Institutional feeding, Menu planning, Nutrition, Recipes, Seafood.

Extract: Exciting menu variety through a better understanding of fish and seafood is provided to the foodservice planner, operator, supervisor, and dietician. Suggestions are offered for the selection, handling and storage of seafood and fish; various methods of cooking; and ideas for garnishes and for presenting fish portions in fancy dress. Recipes range from simple to classic and gourmet and include appetizers, soups, salads, sandwiches, sauces, and entrees. Tables and photographs are included.

1753-75

BREAKFAST & BRUNCH DISHES FOR FOODSERVICE MENU PLANNING.

Eulalia C Blair

Boston, Cahners Books 256 p. illus. [1975].

TX1733.B56 F5W

Breakfast, Food preparation, quantity, Institutional feeding, Lunch, Menu planning, Recipes.

Extract: Foodservice meal planners may find this book helpful with its 250 recipes for breakfast and brunch dishes. Recipes cover fruits and juices; meat and fish dishes; breakfast sandwiches and eggs; french toast, pancakes, waffles, fruit sauces, and syrups; hot breads; and a wide range of doughnuts, coffee cakes, kuchen, and Danish pastries. Ideas for attractive presentations, breakfast buffets, and special group breakfasts and brunches planned around a regional theme are offered.

1754-75

DEEP FAT FRYING & HOSPITALS.

Donna Boss

Food Management 10 (12): 38-41, 58. Dec 1975.

TX341.F69

Cooking equipment (Large), Food preparation, quantity, Food service management, Fried foods, Frying, deep fat, Hospital food service, Meal planning, Menu planning.

Abstract: New York University Medical Center's approach to, and success with high volume deep fat frying is discussed. Production and menu planning techniques are used to ensure quality and productivity, while avoiding high costs. The importance of filtering grease and proper loading of the frying basket are mentioned as some of the ways to attain high quality fried foods. New innovations in deep fat frying equipment are mentioned.

1755-75

CELERY HEARTS ALMONDINE.

Cooking for Profit 44 (294): 30-31. June 1975.

TX901.C65

Almonds, Celery, Cooking methods, Food preparation, quantity, Menu planning, Recipes.

Abstract: Celery hearts almondine can be served on buffets, from a cafeteria line, in individual small casseroles, or in vegetable side dishes. The ingredients for the recipe given are all readily available kitchen staples. Ingredient substitutions are included as well as a photograph of the dish.

1756-75

CITRUS: GOLDEN FRUIT ON THE MENU YIELDS GOLD.

Institt/vol Feeding 77 (11): 29. Dec 1, 1975.

TX1.155

Citrus fruits, Food service management, Fruits, Limes, Menu design, Recipes, Tangerines.

Abstract: Information on the benefits of two citrus fruits, the tangerine and the lime, is provided for general public interest. Discussions include food service giants' promotions, various types of fruit and their individual characteristics, nutritional values, and components, and numerous recipe variations. Color illustrations and several recipes are included.

1757-75

CONVENIENCE POTATOES - FOR PROFIT!

Food Serv Mark 37 (9): 26-28, 30. Sept 1975.

389.2538 F732

Commercial food service, Convenience foods, Food handling, Food preparation, French fried potatoes, Potatoes, Profit.

Abstract: Information on the growth of potato usage, styles available, and suggestions for cooking convenience potatoes are included. Tips on things to look for in color, texture, flavor, size, and defects in selecting frozen french fries are given as well as details on frying them. Guidelines are

also given for oven finishing and pan frying frozen potatoes.

1758-75

A COOL COLLECTION OF COLD PLATTERS.

Institt/vol Feeding 77 (3): 40-41, 52-53. Aug 1975.

TX1.155

Cold platters, Cooking methods, Food preparation, quantity, Miscellaneous foods.

Abstract: Attractively presented cold food platters can perk up summer menus, take some heat out of the kitchen, and translate into profit. Included are a new Fisherman's Platter - tuna or shrimp salad on a peach or tomato half, garnished with pickles and chips; a scoop of tuna, shrimp, or crab salad on roast beef slices, with sliced cucumbers and onions; and cold fried chicken with chilled German potato salad. Sample recipes are included.

1759-75

CREATE SUPER SANDWICHES WITH INGENUITY, CONVENIENCE ITEMS AND NEW FLAVOR COMBINATIONS.

Food Serv Mark 37 (8): 13-16, 23. Aug 1975.

389.2538 F732

Food preparation, quantity, Profit, Recipes, Sandwich-making, Sandwiches.

Abstract: Ideas for sandwich variety include recipes and color photographs for chili taco, cheese sandwich with raisins and tomatoes, golden eagle shrimp sandwich, golden eagle peach-apple salad, salmon salad sandwich supreme, and fish sandwich recipes for newburg, blue cheese, cran-orange, and apple curry fishers. Thirteen ways to spark sandwiches with jams, jellies, and preserves are noted.

1760-75

DYNAMITE DESSERTS FOR INSTITUTIONAL MENUS.

Food Management 10 (9): 56-57, 61, 63, 65, 67. Sept 1975.

TX341.F69

Desserts, Food preparation, quantity, Institutional feeding, Recipes.

Abstract: Recipes for eight easy-to-merchandise desserts: kaleidoscope cake, assorted parfaits, grape delight tarts, apricot layer cake, scotch apple-raisin pie, pear crisp, peanut butter fudgy brownies, and chocolate chip cupcakes are presented. The recipes are for 48 to 50 serving quantities. Photographs of four of the desserts are included.

1761-75

FOOD PREPARATION TERMS, PT. 2 (NOTION PICTURE).

E. P. Research, Inc.

Glendale, Calif., Aims instructional media services 9 min.

sd. color. 16 mm. [1968?].

TX681.F6 PT.2 F5W AV

Cookery, Cooking methods, Food preparation, Instructional aids, Vocabulary.

Abstract: Definition and illustrative demonstration of common food preparation terms, designed as a teaching aid in home economics classes. Baking and cooking terms are included.

1762-75

THE EGG & ICG: AN INDUSTRY STUDY.

Cooking for Profit 44 (296): 12-18. Aug 1, 1975.

TX901.C65

Cooking methods, Egg substitutes, Eggs, Food preparation, quantity, Food service industry, Merchandising, Recipes, Surveys.

Abstract: The results of a survey concerning the use of whole eggs and convenience egg products in the foodservice industry are presented. Charts are supplied on who in foodservice facilities is the egg procurement decision maker, how eggs are served in different foodservice facilities, and the many uses of convenience egg products. Tips for cooking scrambled eggs, french toast, omelets, and quiches are given along with a recipe for Swiss scrambled eggs with chives.

1763-75

EIGHT STEPS TO PERFECT FRENCH FRIES.

Cooking for Profit 44 (297): 21, 44. Sept. 1975.

TX901.C65

Commercial food service, Cooking techniques, French fried potatoes, Frying, deep fat, Profit.

Abstract: When cooking french fries in quantity, great care should be taken to maintain quality of the yield. Basic facts like temperature of oil, timing, salting and serving time are given. Charts show that considerable increase in profit may be gained by increased ratio of french fries to other food on the restaurant menu. Recommended cooking time for shoestrings, steak fries and french fries is included.

1764-75

VITAMIN B6 IN REHEATED, HELD, AND FRESHLY COOKED TURKEY BREAST.

P P Engler, J A Bowers

J Am Diet Assoc 67 (1): 42-44. July 1975.

389.8 AM34

Cooking methods, Food handling, Food preparation, Meat cuts, Moisture, Pyridoxine, Turkey.

Extract: Vitamin B6 content, percentage total moisture, and other extract of freshly roasted turkey breast muscle and muscle reheated in either an electric or micro-wave oven or held after roasting were evaluated.

BIBLIOGRAPHY

1765-75

1765-75

FLAVORS THAT SELL PRESERVE THE SWEET TASTE OF SUCCESS.
Inst./vol Feeding 76 (10): 25. May 15, 1975.

TI1.155

Cooking methods, Desserts, Food preparation, Institutional feeding, Preserves, Profit.
Abstract: Tips on considering the use of all types of preserves in food facilities are given. Preserve can sizes, and individual pack sizes are noted along with pointers for storing, handling, and serving preserves. Directions for using preserves for meat glazes, meat sauces, salad dressings, dessert sauces, and dessert glazes are included.

1766-75

FROM OUT OF THE PAST --- MENUS FOR TODAY.

Restaurant Bus 74 (1): 135-140. Nov 1975.

389.2538 P82

Alimentary pastes, Beans, Cooking instruction, Cooking techniques, Food preparation, quantity, History, Rice.
Abstract: The origin and history of pasta, rice, and dry beans is presented along with menu stretcher ideas. Instructions for preparing pastitsio, Kashmir chicken, and Cassoulet a la Francaise are given as well as tips for cooking dry beans. Techniques for cooking rice by stockpot, steam-jacketed kettle, oven, and steamer methods are included along with a table on measurements and yields for various types of rice.

1767-75

COOKING FROZEN AND THAWED ROASTS: BEEF, PORK, AND LAMB CUTS.

Lois Fulton, Carole Davis

J Am Diet Assoc 67 (3): 227-231. Sept 1975.

389.8 AMJ4

Beef, Cooking methods, Food preparation, Food quality, Food yields, Frozen foods, Lamb, Pork.
Extract: Cooking time, yield, and palatability of paired beef, pork, and lamb roasts, roasted or braised from the frozen and thawed states to the same internal temperature, were compared. Roast cooked from the frozen state required from 3 to 22 minutes per pound longer to cook. Frozen and thawed roasts did not differ significantly in yield of cooked lean meat, juiciness or natural flavor. Beef round roasts were more tender when braised from the frozen state.

1768-75

CREATE YOUR OWN BAKERY.

Janice Garr

Restaurant Bus 74 (12): 55-59, 62. Dec 1975.

389.2538 P82

Baked goods, Baking, Commercial food service, Cooking instruction, Desserts, Food preparation, Frozen foods, Recipes.
Abstract: Ms. Garr advises restaurateurs to prepare their own baked desserts, using the prepared doughs and other available frozen products. She gives lists of Do's and Do not's for the use of these doughs, followed by practical suggestions for preparing pastries, and decorating and dressing up frozen cakes. When frozen products are used, and the initial steps already taken, an expert pastry chef is not needed to produce delicious and marketable desserts.

1769-75

MERCHANDISING FROZEN ENTREES THAT ARE DISTINCTIVELY YOURS.

Janice Garr

Restaurant Bus 74 (9): 173-178. Sept 1975.

389.2538 P82

Commercial food service, Cooking methods, Food handling, Food preparation, Frozen foods, Main dishes, Merchandising, Sauces.
Abstract: The handling, storage, and preparation of frozen fish, meat, and poultry entrees are discussed. Tips for thawing and cooking frozen fish shellfish are accompanied by 10 sauce suggestions. Preparation and serving suggestions are given for tomato and pepper steak, beef stroganoff, beef burgundy, shrimp devine, sliced pork with mushroom gravy and roast loin of pork. Specific tips for lamb, beef, veal, pork, turkey, duckling, and goose entrees are included.

1770-75

GUESSWORK MEANS HIGHER COSTS

Cooking for Profit 44 (294): 34-38. June 1975.

TI901.C65

Commercial food service, Food preparation, quantity, Food service management, Profit, Recipes, Standardized recipes, Work simplification.
Abstract: The importance and advantages of using standardized recipes in commercial foodservice operations are analyzed. Examples are given as to the widely varying costs occurring when two different cooks prepare the same dish with ingredients left to their judgement, or the effects of a head chef leaving an operation and taking his recipes with him. Guidelines and examples of developing standardized recipe cards are included.

1771-75

DESSERTS AND BEVERAGES.

Geraline B Hardwick, Robert L Kennedy

Boston, Cahners Books 338 p. illus. [1975].

TI820.H35 P6H

Beverages, Desserts, Food preparation, quantity, Institutional feeding, Recipes.
Abstract: Dessert and beverage quantity preparation for foodservices. Differences between quantity formulas and home recipes are discussed along with details on the proper use of formula cards. Specific areas covered include the preparation

and handling of pies and pastry, cakes and cookies, puddings and crisps, gelatin, custards, souffles, and beverages of all types. An appendix of food equivalents and scoop yields is included as well as photographs of many of the recipes.

1772-75

HOW TO ... PREPARE A FRENCH OMELET.

Forecast Home Econ 21 (1): F136. Sept 1975.

321.8 H752

Cooking methods, Eggs, Food preparation, Foods instruction, On-site preparation.
Abstract: Step-by-step instructions are given for preparing the basic omelet. Suggestions are given for toppings and fillings and include: cherries, pineapple, nuts, cheese, sauces, yogurt, peanut butter, honey, onions, peppers, ham, bacon, chicken, and tuna. Sketches are included depicting each major preparation step.

1773-75

THE EFFECT OF BOILING, STEAMING, PRESSURE COOKING AND FANNING ON THE MINERAL AND VITAMIN CONTENT OF THREE VEGETABLES.

Godavari Kamalanathan, Janabi Giri, T V Jaya

Indian J Nutr Diet 11 (1): 10-19. Jan 1974.

QP141.A1J6

Cooking methods, Food preparation, Food preparation, home, Food preparation, quantity, Vegetables.
Abstract: This study, reported in a journal for professionals, discusses three methods of cooking vegetables including the reasons the methods of vegetable cooking were used, the cooking method and utensils involved, and the manner of determining data. The cooked vegetables were analyzed for mineral and vitamin content. Although an ideal cooking method was not determined, pressure cooking was found to produce a product with highest nutrient retention.

1774-75

LITTLE GOODIES - ONION RINGS AND OTHER DELECTABLES.

Cooking for Profit 44 (297): 28-30. Sept 1975.

TI901.C65

Appetizers, Commercial food service, Cooking methods, Frying, deep fat, Onion rings, Profit.
Abstract: Onion rings are low in food cost and contribute at least 2 1/2 times the profit of a beef item. Tips in buying and cooking onion rings are given. Other profitable goodies mentioned are beignets, breaded vegetables, egg rolls, shrimp, clam puffs and other fried hors d'oeuvres. Includes recipes for spicy grape sauce and rose orange sauce to go with them. Colored illustrations.

1775-75

FOOD YIELDS SUMMARIZED BY DIFFERENT STAGES OF PREPARATION

[rev. ed.]

Ruth H Matthews, Young J Garrison

U. S., Agricultural Research Service

[Washington] 136 p. [1975].

TI531.05 1975 P6H U.S. Dept. Of Agriculture Agriculture

handbook no. 102 rev.)

Charts, Food composition tables, Food preparation, Food processing, Food yields, Nutrient content determination, Research methodology.
The original 1956 handbook... by Rebecca K. Pecot and Bernice K. Watt contained 1,301 items.
Extract: An extensive list of 2900 items is presented, in tabular form, detailing the yields, and losses or gains in the preparation of foods. This list can be used by foodservice and health industry personnel as a reference in estimating food costs, preparing institutional food-buying guides, developing food plans, and estimating allotments for needy families.

1776-75

CONVENIENCE PLUS VERSATILITY MATCH GROWING CONSUMER INTEREST

IN HOME BAKING.

Richard D McCormick

Food Prod Dev 9 (10): 20. Dec 1975.

BD9000.1.P64

Breads, Convenience foods, Frozen foods, Marketing.
Abstract: Capitalizing on the growing consumer interest in home baking, while still providing a quality product, Brownberry Ovens, Minneapolis, is marketing four types of frozen bread dough - white, wheat, sweet and French. The test market results of this new program indicate that it is meeting with success. The test methods, marketing, and packaging of the product are discussed.

1777-75

METRICATION HANDBOOK.

Neenah, Wis., J. J. Keller & Associates 182 p. [1974].

OC93.H43 P6H

Handbooks, Mathematics, Measurement, Metric system.

Abstract: An outline of the total metric system is presented to the "layman" including its background, scope, presentation, and utilization. The primary emphasis is placed on the fact that each reader gain sufficient relative knowledge and indoctrination in the new system of measurement for effective reasoning and understanding. A glossary, tables, charts, and graphs are included.

1778-75

THE LITER: AN INTRODUCTION TO THE METRIC SYSTEM (NOTION PICTURE).

Metrication Institute of America

- Northfield, Ill. 6 min. sd. color. 16 mm. 1974.
OC93.158 P5W AV
Instructional materials, Measurement, Metric system, Physical measurements.
Abstract: The liter is defined, illustrated, and its uses explained. The various metric symbols used in volume and length measurements are shown in addition to the relationships between them. Using the liter as a measurement of solids and liquids is demonstrated as well as how to determine the volume, in liters, of a rectangular container by knowing its linear dimensions.
- 1779-75
NEW ONE-PAN COOKING SAVES LABOR.
Cooking for Profit 44 (294): 20-22, 27. June 1975.
TI901.C65
Cooking equipment (Large), Cooking methods, Food preparation, quantity, Food service management, Profit, Work simplification.
Abstract: The time and labor saving qualities of the tilting skillet are illustrated. The tilting skillet boasts thermostatic controls, tight fitting cover, and the versatility to prepare hotdogs, steam rice, braise steak, simmer sauces and soups, saute onions, grill hamburgers, and prepare entrees requiring a wide variety of ingredients. Ease of cleaning, minimum training time required, and reduced cooking time are all characteristic of the tilting skillet.
- 1780-75
NEW WAYS TO MAKE MEAT & POTATOES.
Food Serv Mark 37 (9): 33-34, 36, 38. Sept 1975.
389.2538 P732
Commercial food service, Cooking methods, Food preparation, quantity, Meat, Potatoes, Profit, Recipes.
Abstract: Menu suggestions are given for interesting meat and potato combinations. Recipes are given for marsala-glazed pork roast and potato pancakes, peppered pork stew with parsleyed potato dumplings, lamb and potato pie, and meat 'n potato kabob. Three potato dish recipes are also given: yorkshire potato puffs, potato nests, and potato towers.
- 1781-75
POPULARITY OF PEANUT BUTTER IS SPREADING.
Instit/vol Feeding 76 (2): 49. Jan 15, 1975.
TX1.155
Cooking methods, Food consumption, Food preparation, quantity, Peanut butter, Recipes.
Abstract: Per capita consumption of peanut butter has increased 50% in the last 15 years. Some foodservice operators have been blinded to the potential of using peanut butter by two myths: that peanut butter is only for "kids" and that it is only for sandwiches. To dispell these myths, some of the recipes included are for gooey delight salad, quick peanut soup, gooey gobblers and fluffy frozen peanut butter pie.
- 1782-75
PRESTO-CHANGO: TURN LEFTOVERS INTO MENU MAGIC.
Instit/vol Feeding 75 (9): 89. May 1, 1975.
TX1.155
Cooking methods, Food preparation, quantity, Food service management, Leftovers, Menu planning.
Abstract: Jack Templeton, a dietary service supervisor, enrolled in a Food Production Management class at Los Angeles Valley College in Van Nuys, California, has compiled a categorical list of leftovers. Ideas are presented for the following foods: asparagus, artichokes, green beans, lima beans, baked beans, beets, carrots, cauliflower, hominy, corn, tomatoes, mixed vegetables, onions, sweet potatoes, peas, and rice.
- 1783-75
A PROFITABLE LESSON IN SANDWICHERY.
Food Serv Mark 37 (8): 18. Aug 1975.
389.2538 P732
Food preparation, Profit, Sandwich-making, Sandwiches.
Abstract: Danish Smorrebrod open-faced sandwiches can turn a luncheon menu into a gourmet feast. No specially purchased ingredients are required, even leftovers can be used. Meats, cheeses, fish salads, eggs, fruits, vegetables, and jams can all be used to create eye appealing, low cost combinations.
- 1784-75
MAKE MINE METRIC (MOTION PICTURE).
Pyramid Film
Santa Monica, Calif., Braverman Productions 15 min. sd. color. 16 mm. 1975.
OC93.152 P5W AV
Conversion, Measurement, Metric system.
Abstract: A primer on the upcoming conversion to the metric system in the United States. History of the conventional system is shown along with its many inherent disadvantages. The simplicity of working with metric measures is illustrated in cooking, driving, and unit pricing in shopping for food. The interrelationships between the length, weight, and volume metric measures are stressed.
- 1785-75
MAKE MINE METRIC (FILM LOOP).
Pyramid Film
Santa Monica, Calif. Film loop in cartridge. 13 min. sd. color. super 8 mm. 1975.
OC93.154 P5W AV
Conversion, Measurement, Metric system, Physical measurements.
For use in Fairchild cartridge projector.
Abstract: A primer on the upcoming conversion to the metric system in the United States shows the history of the conventional system along with its many inherent disadvantages. The simplicity of working with metric measures is illustrated in cooking, driving, and unit pricing in shopping for food. The interrelationships between length, weight, and volume metric measures are stressed.
- 1786-75
SALAD PREPARATION.
Ser-Vo-Tel Institute
Boston, Canners Books 170 p. 1975.
TI807.S2 F5W (Foodservice Career Education Series FS15)
Careers, Employee responsibility, Food preparation, Food service occupations, Food storage, Recipes, Salads.
Abstract: With the restaurant industry growing larger every day, the need for trained salad makers is great. Salad makers earn attractive salaries and enjoy the privilege of working at a job that quickly becomes a part of them. The well-trained salad maker can find fulfilling work in any type of restaurant, from the small corner diner to the luxurious supper club. The need for these skilled people has never been greater.
- 1787-75
SOUP TO SALAD, PEACHES CLING TO ANY DISH.
Instit/vol Feeding 76 (4): 43. Feb 15, 1975.
TX1.155
Canned foods, Cooking methods, Food preparation, quantity, Peaches, Stone fruits.
Abstract: The versatility, availability, and widespread use of cling peaches on menu items throughout the United States is emphasized. Recipe hints from a variety of restaurants and transportation lines are given, including curried peach entrees from the Lark Inn, Larkspur, California; United Air Lines' peach almond torte; and Royal Viking Lines' cold fruit soup. Also included is a recipe for Boozy Fruit.
- 1788-75
DELPHI EXERCISES IN FORECASTING TECHNOLOGY FOR THE FOOD INDUSTRY IN THE UNITED KINGDOM.
E H Steiner
Food Prod Dev 9 (8): 46, 48. Oct 1975.
HD9000.v.F64
Food industry, Food production, Food technology, Great Britain, Marketing, Prediction, Surveys.
Abstract: Summary of the results of a Delphi survey of trends in the United Kingdom food industry for the next 20 years. A description of survey methods is presented in addition to panelists' predictions on meat production, packing plant automation, availability and utilization of energy, and meat sales by super- and hypermarkets. Outlooks for the chocolate and confectionary industry are covered as well as trends in convenience foods and the development of tailor-made fats.
- 1789-75
STRAWBERRIES: HARVESTING IDEAS FROM AMERICA'S FAVORITE FRUIT.
Instit/vol Feeding 75 (9): 61-62. May 1, 1975.
TX1.155
Cakes, Cooking methods, Desserts, Food preparation, quantity, History, Pies, Puddings, Recipes, Strawberries.
Abstract: A brief history of the cultivation of strawberries, and preparation tips, are presented. Pack styles and sizes are discussed as well as general serving suggestions. Nine recipes using strawberries are included: glazed strawberry pie, strawberry pudding parfait, strawberry cookie castle, strawberry blonde, strawberry thickshake - California style, strawberry chantilly, strawberry applejack float, pecan marinques with fresh strawberries, and chilled strawberry soup.
- 1790-75
TINY SHRIMP DON'T SKIMP ON BIG TASTE.
Instit/vol Feeding 76 (5): 51. Mar 1, 1975.
TX1.155
Cooking methods, Food preparation, quantity, Recipes, Shrimp.
Abstract: The three major varieties of shrimp available in the market are discussed. Letter designators used to describe the condition of the shrimp - P (peeled), PD (peeled, deveined), and PDC (peeled, deveined, cleaned) are explained. A discussion of the quantities in which shrimp can be purchased and some recipes for such dishes as Scampi and Shrimp Creole are included.
- 1791-75
TURKEY, TURKEY, TURKEY!
Cooking for Profit 43 (287): 30-33, 57. Nov 1975.
TI901.C65
Cooking methods, Food purchasing, Food service management, Nutrient quality, Recipes, Turkey.
Abstract: Foodservice operators are given a look at the popularity, versatility, and nutritional highlights of turkey. Nine serving ideas for turkey are given including turkey burgers, turkey-stuffed peppers, and turkey sandwiches. 58 varieties of turkey products commercially available are listed. Terms used in purchasing turkeys are explained: kind, type, class, size, style, and grade.
- 1792-75
TURN ON COLOR AND CUSTOMERS WITH OLIVES.
Instit/vol Feeding 76 (12): 25. June 15, 1975.
TX1.155
Cooking methods, Food preparation, quantity, Olives, Recipes.

BIBLIOGRAPHY

1793-75

Abstract: Suggestions and recipes for using olives as a colorful menu addition are presented. A brief history of the cultivation and packing of olives is included along with recipes for turkey Monterey, Spanish olives in marinade, saffron marinade salad, and lima bean mushrooms medley. Ideas for incorporating olives in brown sauce, chicken gravy, sandwich fillings, tacos, enchiladas, and poultry garnishes are also included.

1793-75

WHO'S AFRAID OF THE LONG SHADOW OF FAST FOOD?

Jane Wallace

Instit/vol Feeding 76 (10): 41-43. May 15, 1975.

TX1.I55

Fast food chains, Fast foods, Food service management, Institutional feeding, Personnel management.

Abstract: The problems institutional foodservice facilities are running up against because of the recent increase in fast food operations, are investigated. Problems discussed include low-priced part-time labor for fast food versus civil service wages for campus foodservice facilities, and friction between giant contract companies and fast food operations.

1794-75

POWL PLAY: PROCESSORS SWELL SELECTIONS OF EGG PRODUCTS.

Steve Weiss

Instit/vol Feeding 77 (12): 33. Dec 15, 1975.

TX1.I55

Cooking methods, Eggs, Food preparation.

Abstract: The variety of choices that are now available to the foodservice operator in the selection of egg products to use in menu planning are reported. Mention is made of scrambled egg blends, liquid and powder bulk-pack eggs, and the convenience omelette. The results of using the cholesterol-free egg as part of the breakfast menu at the University of Iowa are discussed.

1795-75

RICE: GOING WITH THE GRAIN FOR PROFITS.

Steve Weiss

Instit/vol Feeding 77 (9): 43-44. Nov 1, 1975.

TX1.I55

Cooking methods, Cooking techniques, Food preparation, Nutritional value, Rice.

Abstract: The nutritional value and availability of high-quality American rice are discussed. A list of the variety and types of rice available, their advantages and disadvantages, and their special uses is also given. Tips on the preparation of rice including accurately measuring amounts of rice and liquid, timing the cooking cycle carefully, fluffing cooked rice, and reheating rice are presented.

1796-75

A DASH OF SPICE.

Steve Weiss

Instit/vol Feeding 77 (11): 42-43. Dec 1, 1975.

TX1.I55

Flavorings, Foods instruction, History, Recipes, Spice.

Abstract: Information on the increased interest in the use and knowledge of spices is provided to cooks and restaurateurs. Discussions include a brief history, various types of spices and individual characteristics, consumption, storage, cooking instructions, and buying practices. Color illustrations and house specialty recipes from various famous New York restaurants are included.

1797-75

WHAT WAS LEARNED AT MALVERN.

Staff Welfare Catering p. 12. Dec 1975.

TX946.5.I5 P5N

Catering, Food packaging, Food preparation, quantity, Frozen foods, School food service.

Abstract: Valuable lessons on the design and use of school meals cook-freeze systems have been learned from the service established in Malvern. Major points emphasized include that freezing tunnels represent the "critical path" in a school meals cook-freeze system and that careful programming is necessary to avoid the twin problems of queuing or intermittent underutilization.

1798-75

THE WILTON YEARBOOK OF CAKE DECORATING.

[Chicago, Wilton Enterprises] 192 p. illus. [1975].

TX771.95 1976 P5N

Cakes, Catalogs, Equipment, Food decoration, Handbooks, Holiday foods, Molds.

Abstract: Illustrated instructions for making and decorating cakes of all types are presented. Included are techniques for making cakes to brighten birthdays, cakes to charm children, cakes for holidays and seasons, and wedding cakes. A capsule cake decorating course is provided with tips on mixing frostings, frosting cakes, border designs, and on using a decorating bag. An introduction to the Wilton School of Cake Decorating is presented as well as prices and descriptions of Wilton decorating products.

1799-75

WINNING PAIR: FRESH, CANNED BARTLETT'S.

Instit/vol Feeding 77 (4): 23. Aug 15, 1975.

TX1.I55

Canned foods, Food preparation, quantity, Fruits, Meal planning, Pears, Recipes.

Abstract: Bartlett's are the most common variety of pears in the United States. Picked green, they may be ripened at room temperature. Canned Bartlett's make this fruit available throughout the year. Recipes for using fresh or canned Bartlett's are given.

1800-75

WINTER CORN CAN BUTTER UP MENU PROFITS.

Instit/vol Feeding 76 (3): 29. Feb 1, 1975.

TX1.I55

Cooking methods, Corn, Food handling, Institutional feeding,

Menu planning, Profit, Recipes.

Abstract: Guidelines are given for handling and preparing fresh corn-on-the-cob. Three recipes for butters are given: chili bacon butter, Italian cheese butter, and herb corn butter. Preparation procedures and recommended cooking times for fresh corn are given for the following types of equipment and methods: microwave ovens, high pressure steam cookers, low pressure steam cookers, steam-jacketed kettles, boiling, roasting, and deep frying.

1801-75

SCHOOL/COLLEGE CASEBOOK NUMBER 37030.

Bill Wrabel

Food Management 10 (10): 57. Oct 1975.

TX341.F69

College food service, Disposables, Food delivery systems,

Transportation.

Abstract: Hollins College foodservice feeds 700 people on Tinker Mountain on traditional Tinker Day. Preparation of food, transport of food to site, serving, and clean-up have all been eased by the foodservice's partial use of pre-packaged food, and complete use of disposables ranging from five-section chinaform plates to moist towelettes. Packing the truck with convenience foods in the tubs in which purchased and disposables in original cartons avoids load shifting and spillage.

1802-75

20 CREATIVE & CONVENIENT SANDWICH SUGGESTIONS.

Food Serv Mark 37 (8): 23. Aug 1975.

389.2538 F732

Food preparation, Sandwich-making, Sandwiches.

Abstract: A few of the suggestions include: egg and cheese fillings; Rosinoff egg salad and Kansas egg salad, tuna fillings; tuna boats and tuna busteads, chicken fillings; chicken waldorf and chicken auxicola, ham and corned beef fillings; Walkiki ham and corned beef omelet, miscellaneous; Swedish meatball, frankfurter con carne, and spiced sandwich butter spread.

EQUIPMENT

1803-75

AMP FOOD SERVICE WARE HANDLING GUIDE.

Essex, Conn. [28] p. illus. [1974].

TX658.A4 P5N

Catalogs, Equipment, Guides, Merchandise information, Mobile equipment, Serving equipment, Warehousing equipment.

Abstract: A guide to the entire line of AMP ware handling equipment, including loader and trendline adjustables, refrigeration, and carts and racks, is presented. Outstanding features, model numbers, dimensions, capacities, and type of dispenser information are included. A map showing the nationwide locations of AMP representatives and a checklist to use when ordering are also included.

1804-75

ALL ABOUT PRESSURE FRYERS.

Cooking for Profit 44 (297): 32, 45. Sept 1975.

TX901.C65

Cooking equipment (Large), Deep fat fryers, Frying, Deep fat.

Abstract: A pressure fryer will cook a wider variety of foods than a regular fryer can handle. Cooking is faster, lower temperatures may be used, and food moisture is preserved by the trapped steam. Important features to look for when shopping for a pressure fryer are: easy-cleaning material, accurate thermostats, high level turnoffs and easy filtering. Accessories to pressure fryers are also available from manufacturers.

1805-75

ANNOUNCING AN UPSTAIRS/DOWNSTAIRS, TRANSFERABLE, CONVEYORIZED,

AUTOMATIC, DISHWASHING CONTRAPTION - IT WORKS!

Instit/vol Feeding 76 (4): 56-57. Feb 15, 1975.

TX1.I55

Automation, Cleaning equipment, Dishwashers, Dishwashing,

Facilities planning and layout, Mobile equipment.

Abstract: An upstairs/downstairs conveyORIZED dishwashing system, installed at the University of Minnesota, Duluth, is described. Dishes, trays, and utensils are moved by a series

- of conveyors, catwalks, and coq railways from the dining facility in one building, to an automatic dishwashing facility in another building, and back to the dining facility. The sensing devices, alarm systems, and special devices to prevent overloading or slippage are also described.
- 1806-75**
INSTITUTIONS & EQUIPMENT MAINTENANCE.
Arthur Avery
Food Management 10 (12): 34-36, 60, 62. Dec 1975.
TX341.F69
Equipment, Equipment maintenance, Food service management, Institutional feeding.
Abstract: The importance of establishing a preventive maintenance program for the equipment used in a foodservice operation is discussed. Factors to use in determining the type and extent of the preventive maintenance program best-suited to a particular operation are presented, along with steps to use in establishing the program. Sample preventive maintenance checklists are provided for dishwashers and deep fat fryers. The importance of proper employee training in equipment use is mentioned.
- 1807-75**
BEHIND EVERY KITCHEN SUCCESS STANDS THE RIGHT OVEN.
Instit/vol Feeding 77 (6): 78-79, 102. Sept 15, 1975.
TX1.I55
Convection ovens, Cooking equipment (Large), Equipment, Equipment maintenance, Food service management, Kitchens, Microwave ovens, Ovens.
Abstract: The various types of ovens available for foodservice operations are discussed. Indirect-fired conventional, convection, rotary, and microwave ovens are illustrated and the advantages of each detailed along with operating and maintenance tips. Thirty-five sources of various oven types are listed.
- 1808-75**
REFRIGERATION PUTS SCHOOL COSTS ON ICE.
Margaret Benton
Instit/vol Feeding 76 (3): 33-34. Feb 1, 1975.
TX1.I55
Food storage, Operating expenses, Refrigeration, School food service, Storage equipment.
Abstract: Details are given on how Denver's public school system plans to save \$171,000 per year on food and equipment purchasing by drastically increasing freezer capacity and warehousing equipment. A table of storage space requirements for walk-in refrigerators for fresh vegetable storage lists count or weight per unit, type of container, dimensions, and cubic feet.
- 1809-75**
THE PAY-OFF FROM ELECTRONICS CONTROLS, PART 4: SECURITY SYSTEMS SHORT-CIRCUIT THEFT.
Pete Berlinski
Restaurant Bus 74 (1): 62, 64, 67-68, 142. Nov 1975.
389.2538 F82
Robbery prevention, Security, Theft.
Abstract: Control systems for safeguarding and improving "back-of-the-house" foodservice operations are investigated. Different types of on-premise security systems for protecting a restaurant's business property, including his product inventory and cash, are examined. Also presented is a discussion on how computerized cooking controls for fryers and ovens can improve product quality and help reduce food, labor, and fuel costs.
- 1810-75**
BROILER BOOSTS BURGER BIZ.
Instit/vol Feeding 77 (11): 40-41, 48. Dec 1, 1975.
TX1.I55
Automation, Broilers (Equipment), Cooking equipment (Large), Equipment, Food service training, Hamburgers, School food service.
Abstract: Information on recent developments in automated hamburger equipment used in school lunch rooms and cafeterias is provided for food service students, cafeteria workers, and the general public. Discussions include case studies on using the equipment, equipment operation, equipment successes, energy usage and costs, cleaning techniques, and student familiarization.
- 1811-75**
CHECKLIST FOR FOOD FACILITIES PLANNING.
Paul R Broten
Instit/vol Feeding 77 (6): 91. Sept 15, 1975.
TX1.I55
Commercial food service, Equipment, Facilities planning and layout, Food service management, Kitchens, Storage.
Abstract: This checklist was developed to help the food facilities designer eliminate some of the mistakes frequently found in kitchens. Forty-two items are covered including ice making and storage, equipment labels, vending machines, utensils, storage space, spare parts, cash registers, and music systems.
- 1812-75**
CHECKLIST FOR FOOD FACILITIES PLANNING.
Paul R Broten
Instit/vol Feeding 77 (8): 96-97. Oct 15, 1975.
TX1.I55
Check lists, Equipment, Equipment storage, Facilities planning and layout, Kitchens.
Abstract: A checklist for identifying foodservice kitchen layout problems covers 42 areas including: operational provisions; table storage, high-chair storage, dietary limitations, phone booths, vending machines, first aid kits, signs, and wine storage; union restrictions; waiter self-service, and bussing, bartenders and glass washers; and code restrictions; garbage disposals, liquor sales, and chemical sterilizers.
- 1813-75**
EVALUATION OF HOUSEHOLD DISHWASHING MACHINES FOR USE IN SMALL INSTITUTIONS.
Frank L Bryan, Garnett H Deltart
J Milk Food Tech 38 (9): 509-515. Sept 1975.
44.8 J824
Cleaning equipment, Dishwashers, Dishwashing, Equipment.
Abstract: Performance of three kinds of household dishwashing machines was evaluated with respect to certain criteria for performance of commercial spray-type machines. These criteria concern removal of soil from tableware, achievement of a specified cumulative heat factor, and reduction of bacteria on tableware below a maximum permissible count. Certain types of machines met the criteria depending on such factors as temperature of rinse water and incorporation of hot air drying techniques.
- 1814-75**
A CHECKLIST FOR DISPOSING OF FOOD WASTE WOKES.
Instit/vol Feeding 76 (7): 47. Apr 1, 1975.
TX1.I55
Check lists, Equipment, Equipment maintenance, Food service management, Food waste disposers, Purchasing.
Abstract: A checklist of what to look for and how to determine the size of a disposer unit, is provided. Special note is made to order a unit one size larger than appears to be needed, because most complaints are the result of the selection of undersized equipment. When installing a new food disposal system, checkpoints to consider include plumbing, drains, electrical supply, and waste material it is equipped to handle.
- 1815-75**
THE COMPLETE DISHWASHER (FILMSTRIP).
New York, Learning Information 4 filmstrips, color. 35 mm. [n.d.].
TX657.D6C6 F6N AV
Cleaning, Cleaning equipment, Dishwashers, Dishwashing, Equipment maintenance, Food service, Food service occupations, Programmed instruction.
With leader's guide. Contents: 1. 77 fr., 2. 82 fr., 3. 67 fr., 4. 85 fr.
Abstract: One of a series of training guides for hotel employees, this set discusses the duties of the dishwasher. Topics include care of the dishwashing station, use of dishwashers and accessory equipment, the proper racking of dishes, and removing dishes from the machines.
- 1816-75**
CONVERSION SAVES CAPITAL EQUIPMENT INVESTMENT.
Commercial Kitchen & Dining Room 15 (2): 6-8. Summer 1975.
TX946.C6 F6N
Cleaning equipment, Dishwashers, Dishwashing, Equipment, Food service workers, Morale.
Abstract: The Sheraton Universal Hotel, North Hollywood, California, saved \$6000 and increased efficiency by converting an installed dishwasher into a larger system. Utilizing the original dishwasher from the former system, they utilized the power scraper, power wash, and pre-rinse cycles. They added a dish conveyor belt, pre-wash and split-final rinse. This increased capacity from 5500 dishes washed per hour to 8500 without additional operating expense. Advantages include more clear floor space and cleaner floors. Employee turnover has been reduced.
- 1817-75**
CRIME IN THE KITCHEN.
Food Management 10 (8): 40-44, 74, 76. Aug 1975.
TX341.F69
Employee theft, Food service management, Food service workers, Operating expenses, Profit, Robbery prevention, Security, Theft.
Abstract: Thefts, their costs to the foodservice operation, and how to guard against them are presented. Foodservice workers and patrons may steal food, cash, or equipment and without security equipment, are seldom caught. Security systems available and described include nonprofessional guards, key-access systems, closed circuit television microwave and laser alarms, and hand print identification systems. Specific suggestions are given on preventing theft on the receiving dock, with inventories, in bookkeeping, and in the kitchen.
- 1818-75**
CUTLERY: SHARP EYE ON CARE KEEPS KITCHEN RUNNING.
Instit/vol Feeding 77 (12): 27. Dec 15, 1975.
TX1.I55
Cutlery, Equipment maintenance, Small equipment, cooking, Utensils.
Abstract: Approximately twenty different knives are all that are needed, it is claimed, to satisfy the variety of foodservice kitchen needs. A brief discussion of the types of knives, their sizes (blade length and strength), and use, is included. The importance of giving knives proper care to maintain

BIBLIOGRAPHY

1819-75

their usability is stressed.

1819-75

ENERGY IDEAS THAT WORK.

Type A Topics p. 3. Jan 1975.
TI341.T9 F5W

Conservation, Cooking equipment (Large), Energy, Equipment maintenance, School food service, Storage equipment.
Abstract: Energy conservation suggestions for refrigeration and steam equipment are provided for school foodservices. Methods of preheating hot water lines and varying air conditioner thermostats are explained as well as fifteen tips on the use and maintenance of refrigeration and steam equipment.

1820-75

ENERGY SAVERS.

Type A Topics p. 3. Oct 1975.
TI341.T9 F5W

Cooking equipment (Large), Energy, Equipment maintenance, Ovens.
Abstract: Specific tips on saving energy when preparing meals on range tops or in ovens are presented. These are suggestions for school food service, but could be helpful in home cooking as well.

1821-75

EQUIPMENT PROBE II: VENTILATING AND AIR-MAKEUP SYSTEMS.

Restaurant Bus 74 (7): 58, 60, 62, 65-66, 100. July 1975.
389.2538 P82

Air conditioning, Commercial food service, Equipment, Equipment maintenance, Facilities planning and layout, Kitchens, Ventilation.
Abstract: An extensive look at planning ventilation and air makeup systems for foodservice operations. The definition and basic structure of air makeup systems are covered along with reasons for considering a new system. Topics discussed include the use of a mechanical engineer and a food facilities consultant, types of grease extraction methods, advantages of filterless systems, compliance with NFPA codes, and insurance cost reduction. A list of 36 suppliers of ventilation equipment is included.

1822-75

EQUIPMENT PROBE 3: MICROWAVE OVENS DON'T REPLACE BUT COMPLEMENT CONVENTIONAL COOKING UNITS.

Restaurant Bus 74 (9): 125-126, 129-130. Sept 1975.
389.2538 P82

Cooking equipment (Large), Microwave cooking, Microwave ovens, Ovens.
Abstract: The advantages, disadvantages and characteristics of microwave ovens are discussed. How microwave ovens function, their safety, tips on purchasing, and operating expenses are covered. The microwave oven as a replacement for a conventional oven, browning of foods, speed of cooking, nutrient retention, and operating cautions are also discussed.

1823-75

EQUIPMENT PROBE 6: BROILERS, GRIDDLES, AND FRYERS: THE ABC'S OF A SUCCESSFUL FOODSERVICE OPERATION.

Restaurant Bus 74 (1): 88, 90, 94. Nov 1975.
389.2538 P82

Broilers (Equipment), Cooking equipment (Large), Equipment standards.
Abstract: The current status of broilers, griddles, and fryers for use in foodservice operations is presented. The characteristics of these types of equipment, savings as a result of fast recovery, convenience applications, use of fat filters, and energy conservation are discussed. The significance of National Sanitation Foundation Underwriters, and American Gas Association approval is covered in addition to self-cleaning broiler grids, preheating bases, and tips for selecting efficient and economical equipment.

1824-75

EQUIPMENT PROBE 7: CUT LABOR AND MATERIAL COSTS WITH SYSTEMATIZED DISHWASHING.

Restaurant Bus 74 (12): 52, 64. Dec 1975.
389.2538 P82

Cleaning equipment, Dishwashers, Dishwashing, Equipment.
Abstract: Frank Glaspietro, food facilities consultant, and Janice Carr, food editor and test kitchen director, discuss the money- and labor-saving aspects of the systems approach to dishwashing, and the advantages of newly developed dishwashing equipment.

1825-75

THE FANTASTIC SELF-LEVELING DISH DISPENSER.

Cooking for Profit 44 (296): 28-29, 32. Aug 1975.
TI901.C65

Equipment, Facilities planning and layout, Food service industry, Mobile equipment, Serving equipment, Storage equipment.
Abstract: The styles of self-leveling dish dispensers available, their advantages, and their applications are reviewed. Self-leveling dispensers are available for trays, cups, glasses, bowls, plates, platters, milk cartons, ice, ice cream, napkins, and bread. Some models incorporate forced hot or cold air to match dish temperature to the food temperature. This equipment may be used to increase the efficiency and quality of service in any foodservice operation.

1826-75

FLOOR CARE SUPPLIES: WHAT YOU SHOULD KNOW ABOUT THE THREE MAJOR TYPES: CHEMICALS, REPLACEABLE TOOLS AND MACHINES.

Institt Distrib 11 (11): 84, 86, 89. Nov 1975.
RD9000.1.15

Chemicals, Cleaning, Cleaning equipment, Food service management.
Abstract: The three major types of floor care supplies chemicals, replaceable tool, and machines - are discussed. Each category is subdivided and definitions and examples of each type are presented. Characteristics that would cause chemicals or tools not to be approved for use in food care areas are noted. Product packaging is discussed briefly due to its variety. Sales tips for foodservice distributor salesmen are also included.

1827-75

HIGH SCHOOL MAXIMIZES USE OF SPACE.

Institt/vol Feeding 77 (12): 31. Dec 15, 1975.
TI1.155

Equipment, Facilities planning and layout, Food service management, School food service.
Abstract: The foodservice operation at Lamar Jr. High School, Rosenberg, Texas, is described. The efficient use of floor space, the selection of high-speed equipment that is easy to operate, compact, and of needed capacity, and conscientious menu planning are some of the ingredients that went into making the program a success. Student participation is high and employee morale is good.

1828-75

HOT FOOD CABINETS GO THE DISTANCE.

Commercial Kitchen & Dining Room 15 (2): 9-11. Summer 1975.
TI946.C6 F5W

Banquets, Equipment, Mobile equipment, Serving equipment.
Abstract: Carefully selected food handling equipment provides banquet hot food service between a hotel kitchen and an adjoining metropolitan civic center with speed, safety and efficiency. The rolling hot food cabinets feature thermostatically-controlled and uniform temperatures, aluminum construction, and easy cleaning; cup dollies provide easy maneuverability; custom roll-racks store glassware in cold cabinets. Obtaining suitable equipment and using it proved a success.

1829-75

ENERGY AND RESOURCE CONSERVATION NEEDED: REPORT OF THE AMERICAN SOCIETY OF HOSPITAL FOOD SERVICE ADMINISTRATORS' EIGHTH ANNUAL MEETING.

Hospital Topics 49 (16): 87-88. Aug 16, 1975.
RA960.H6 F5W

Conservation, Energy, Equipment maintenance, Food service management, Food service supervisors.
Abstract: Energy conservation and the management of personnel resources were two of the topics discussed at the American Society for Hospital Food Service Administrators' eighth annual meeting and educational conference. It was suggested that before purchasing new equipment, its energy consumption be evaluated, along with cost, capacity, maintenance, and operating cost; existing equipment should be checked for utilization, condition, and location. Food service administrators were asked to develop their personnel resources.

1830-75

HOW TO CHOOSE THE RIGHT EQUIPMENT.

Cooking for Profit 44 (297): 17. Sept 1975.
TI901.C65

Cooking equipment (Large), Deep fat fryers.
Abstract: Criteria in selecting frying equipment for quantity food service are presented. Productivity, quality of production, and automatic features should be taken into consideration. Some frying equipment offers automatic basket lifts, safety automatic pilots, signal lights to show when gas is on and when temperature setting is achieved, etc. In selecting the right equipment, many factors have to be integrated, including labor and available space. Maintenance procedures for fry kettles are in English and Spanish.

1831-75

HOW TO SAVE ON FATS AND OILS.

Cooking for Profit 44 (297): 34-37. Sept 1975.
TI901.C65

Commercial food service, Cooking methods, Fats and oils, Frying, deep fat.
Abstract: Quality control of fried foods is based on equipment, frying compounds and foods themselves. Important facts are given on how to handle fats and oils in commercial frying operations. High heat, air, water, salt and other spices, and breadings are among the chief enemies of fat. Proper maintenance of equipment, temperature control and frequent filtering to cut down loose particles of potato and breading in the oil can eliminate oil breakdown, thus improving the quality of fried foods.

1832-75

SYSTEMS APPROACH: RENOVATING DIETARY FACILITY (AUDIOTAPE).

Paul Nysen
American Dietetic Association
Chicago Audiocassette in cassette. 50 min. 2 s. Sept 1973.
TI655.H9 F5W AV

Commercial food service, Equipment, Facilities planning and layout, Food preparation and distribution systems, Kitchens,

BIBLIOGRAPHY

1846-75

Specifications, Storage.

With study guide.

Abstract: Logical approach to follow when renovating or remodeling an existing food service facility is presented. A detailed master plan should be designed and goals set for particular areas in the facility to be renovated. Food services to the patrons are to be re-evaluated and personnel re-structured while the renovation is in process. Application of convenience food systems and equipment purchases among other topics are included in the discussion. Includes a study guide.

1033-75

IBM CAFETERIA: PROGRAMMED FOR FAST TRAFFIC.

Instit/vol Feeding 76 (7): 80-81, 111. Apr 1, 1975.

TX1.I55

Cafeterias, Facilities planning and layout, Food service management, Institutional feeding.

Abstract: Cafeteria facility planning, important to IBM Corporation's Manassas, Virginia facility is discussed. The floor plan that was chosen permits customers to move through the facility quickly by setting up food stations in complete seal groups and putting hot and cold food production areas behind their serving units. Also included is a discussion of labor saving devices for food preparation and serving and the floor plan indicating equipment and traffic flow.

1038-75

INVOLVING STUDENTS IN ENERGY CONSERVATION.

Type A Topics p. 3. Nov 1975.

TX381.T9 P5W

Conservation, Energy, High school students, Student participation.

Abstract: Hints for involving the students in determining ways of saving energy in junior and senior high school foodservice operations are given. Specific steps to follow to establish an energy saving program are included.

1035-75

IRON OUT YOUR PRODUCTION WOES WITH STEAMERS.

Instit/vol Feeding 76 (12): 27. June 15, 1975.

TX1.I55

Cooking equipment (Large), Cooking methods, Productivity, Steaming.

Abstract: The unique heat-transfer characteristics and nutrient retention qualities of steam cookery are triggering increased usage of steam-vapor cooking. Details of the incorporation of steam cooking in a steak and seafood dinner house are discussed including productivity increases, decrease in food waste, employee workload reduction, and quick reaction to peak demand periods. A steam-cooker timing chart for vegetables and entrees is included along with information on equipment manufacturers.

1036-75

AVOID THE HIDDEN COSTS OF GETTING WHAT YOU THINK YOU WANT.

William L Kahrl

Instit/vol Feeding 77 (6): 31. Sept 15, 1975.

TX1.I55

Equipment standards, Facilities planning and layout, Kitchens, Purchasing.

Abstract: The need for true standardization of foodservice equipment is presented. Current purchasing options require each buyer to order essentially custom assembled equipment thereby adding to the cost and increasing delivery time. The author feels that equipment standardization will satisfy the needs of 90% of all foodservice operators.

1037-75

MODERN FOOD SERVICE PLANNING.

William L Kahrl

New York, Chain Store Pub. Corp. 91 p. [1975].

TX943.K3 P5W

Commercial food service, Facilities planning and layout, Food service industry, Food service management, Restaurants.

Abstract: Instruction on how to plan a modern food service operation is provided to food service management, key personnel, and their employees. Careful, thorough food service planning and analysis includes detailed knowledge of such areas as the menu to be served, existing or projected sales volume, food preparation methods, skills of the staff, defined budgets, operational projections, type of people to be fed, periods of operation, type of service, and average check. Tables and illustrations are included.

1030-75

KITCHEN SEARCH (GAME).

Forecast Home Econ 21 (4): F37, F46. Dec 1975.

321.0 H752

Class activities, Classroom games, Cooking equipment (Small), Educational games, Instructional materials, Kitchens, Utensils, Vocabulary.

Abstract: The names of 24 kitchen utensils can be found in this word search puzzle. Drawings of each utensil are shown as clues. By searching vertically, horizontally, or diagonally, words such as spatula, potato turner, measuring utensils, colander, and.

1039-75

A MASTER PLAN FOR ENERGY MANAGEMENT (PART 4).

Food Serv Mark 37 (11): 20. Nov 1975.

389.2538 P732

Check lists, Conservation, Energy, Evaluation methods, Food

service management, Program design, Restaurants.

Abstract: This fourth part of the series deals with a step-by-step approach to setting up a sound energy management program for foodservice facilities. Specific steps include productivity checks of equipment, recordings of monthly energy use, calculations of energy savings, discussions of the program, establishing employee energy committees, and revising the program. Examples of charts that can be used to record baseline energy data are shown.

1040-75

A MASTER PLAN FOR ENERGY MANAGEMENT, PART 1.

Food Serv Mark 37 (8): 43. Aug 1975.

389.2538 P732

Conservation, Energy, Evaluation methods, Food service management, Program design, Restaurants.

Abstract: Based on a National Restaurant Association report on energy management, this first part of the series deals with developing an energy management program in a foodservice which could reduce energy requirements by 20 percent per month. Initial steps to start the program are listed and techniques of determining energy use patterns are presented, some of which require employee participation.

1041-75

A MASTER PLAN FOR ENERGY MANAGEMENT, PART 2.

Food Serv Mark 37 (9): 20. Sept 1975.

389.2538 P732

Conservation, Cost effectiveness, Energy, Equipment, Food service management.

Abstract: Nine specific steps are listed for evaluating an energy use pattern as described in part one of this series. Included are suggestions for productivity versus energy consumption equipment evaluation, efficiency checks of HVAC systems, evaluation of exhaust systems, recording of energy use data, using recommendations by a utility company representative, NRA consultation, and preparation of energy conservation guidelines. The source of the NRA's "Energy Management and Energy Conservation Practices for the Restaurant Industry" is given.

1042-75

A MASTER PLAN FOR ENERGY MANAGEMENT, PART 3.

Food Serv Mark 37 (10): 43. Oct 1975.

389.2538 P732

Conservation, Energy, Management, Program planning.

Abstract: A summary presentation on setting up a sound energy management program. The initial survey of energy use patterns, steps to implement energy conservation guidelines, and continuing energy management plans are covered. The source for the full report by the National Restaurant Association, "Energy Management and Energy Conservation Practices for the Restaurant Industry", is included.

1043-75

MEAT THERMOMETERS, AID OR GADGET?

Staff Welfare Catering p. 33. Dec 1975.

TX946.5.I5 P5W

Catering, Cooking equipment (Small), Roasting, Thermometers (Cooking), Thermometers (Meat).

Abstract: Are caterers justified in ignoring the meat thermometer or could it benefit both them and their customers? Certainly its value as a training aid for youngsters, the insurance of good results every time, and fuel savings are undeniable.

1044-75

MOBILE EQUIPMENT SUITS PRESENT - AND FUTURE - NEEDS FOR CINCINNATI MILACROW.

Kitchen Planning 12 (3): 34, 36. 3rd quarter 1975.

NA8330.AIK5 P5W

Facilities planning and layout, Food service, Food service management, Institutional feeding, Mobile equipment.

Abstract: A brief look at how the foodservice manager at an expanding company planned a flexible foodservice operation. The use of convenience foods, planned operating costs, and plans for the future are discussed. A floor plan and photographs of the mobile foodservice equipment are shown.

1045-75

THE NEED: GETTING MORE OUT OF EXISTING KITCHENS.

Instit/vol Feeding 76 (5): 56-57, 70. Mar 1, 1975.

TX1.I55

Equipment, Equipment maintenance, Equipment storage, Food service management, Kitchens.

Abstract: Primary concern among foodservice operators is to make better use of the kitchen space that is available in order to meet rising operating costs. Ways to meet this problem are to find smaller equipment to do the same job, fit new equipment into the same space as older equipment, and strive for maximum use of equipment. Another method is to find different uses for existing equipment. Self-service counters are being added to save labor costs.

1046-75

THE NEW BREED OF GREASE FILTERS.

Cooking for Profit 44 (294): 32. June 1975.

TX901.C65

Equipment, Filters, Fire prevention, Food service industry, Kitchen fires, Ventilation.

Abstract: The baffle-type foodservice grease filter designed to meet the National Fire Protection Association's standard number 96 is examined. Available in aluminum and stainless

BIBLIOGRAPHY

1847-75

steel, this filter forces grease-laden air to change direction as it passes through, thereby causing heavier-than-air grease particles to drain off into a remote container. Daily cleaning and maintenance are necessary for these filters and they are dishwasher safe.

1847-75

NORTH DAKOTA STATE GRADUATES TO INDIVIDUALIZED DINING.
Instit/vol Feeding 75 (11): 44-45. Dec 1, 1975.

TX1.I55

Cafeterias, College food service, Dining rooms, Facilities planning and layout.

Abstract: The West Dining Center at North Dakota State University as redesigned by Robert Hatcher is illustrated. The main dining room includes a large central fireplace, paneled walls, butcher-block tables, and wooden chairs. The center also includes a Rathskeller, a snack bar, a lounge, a bookstore, and a country store.

1848-75

NOTRE DAME SELDS KITCHEN EFFICIENCY TO GOTHIC DIGNITY.

Instit/vol Feeding 76 (6): 66-67. Mar 15, 1975.

TX1.I55

Equipment, Facilities planning and layout, Kitchens, School food service.

Abstract: The Gothic architecture of Notre Dame's south dining hall was preserved while the kitchen underwent a \$1.3 million overhaul. New floors, ceilings, walls, and mechanical, electrical, and ventilation systems were installed in just 12 weeks. Providing meals to 3,000 students a day, the kitchen received all new equipment, including dishwashers, disposals, and trash compactors. The outcome was a more logical progression of food handling plus staffing advantages.

1849-75

NOW, HOT LUNCH FOR ALL KIDS AT READING SCHOOLS.

Instit/vol Feeding 75 (10): 35. Nov 15, 1975.

TX1.I55

Commissaries, Equipment, Mobile equipment, Pennsylvania, Satellite, School food service, Student participation, Type A lunch.

Abstract: Reading, Pennsylvania schools were able to serve more students without increasing the labor force. By using a central commissary, 10,000 meals a day are prepared for 22 schools and 16 Head Start centers. Student participation increased in spite of increased lunch prices. The commissary uses high-speed dough mixers, liquid food pumps, rotary ovens, and a large vertical cutter-mixer.

1850-75

PROFITABLE PRODUCTION PLANNING.

Instit/vol Feeding 75 (9): 138-139. May 1, 1975.

TX1.I55

Facilities planning and layout, Food preparation, quantity, Food service management, Institutional feeding, Kitchens, Productivity, Profit, Work simplification.

Abstract: Guidelines are presented for establishing an efficient materials-flow system in an institutional foodservice kitchen. Based on the system used at Kettering Memorial Hospital, Kettering, Ohio, suggestions are given on locating and equipping an ingredient-assembly area, the handling of fruit and vegetables, establishing issue-control teams, training of kitchen personnel, use of standardized recipes, and accurate forecasting. A floor plan of the Kettering Memorial Hospital kitchen is included.

1851-75

REDUCING LIGHTING BILLS --- SIX SUPER WAYS TO DO IT!

Commercial Kitchen & Dining Room 15 (3): 12-14. Fall 1975.

TI946.C6 F5M

Check lists, Conservation, Energy, Lighting.

Abstract: Duro-Test Corporation has developed a checklist to use in reducing electric utility costs, which have risen from 14, to 22 percent of food service operating costs. The discussion centers on using advanced lighting products which can significantly reduce costs without an appreciable reduction in overall lighting output. Among the suggestions included are using reduced wattage, higher efficiency bulbs or fluorescent lights, maintaining equipment in good working order, and using dimmer switches, where practical.

1852-75

RESEARCHERS PROBE INFRA-RED.

Instit/vol Feeding 77 (5): 58-59, 74. Sept 1, 1975.

TX1.I55

Broilers (Equipment), Cooking equipment (Large), Ovens.

Abstract: Results are given of Purdue University's research on the potential uses of counter-top infra-red ovens. Cooking characteristics of the oven, electrical requirements and special cooking requirements and precautions are discussed. Infra-red ovens possess the advantages of compactness, speed over conventional ovens, versatility, and simplicity. Disadvantages include slow preheating, mild burn and flame hazard, and uneven front-to-back heating.

1853-75

ROUNDUP OF RANGES.

Forecast Home Econ 21 (1): F134-F135. Sept 1975.

321.8 H752

Cooking equipment (Large), Equipment, Equipment maintenance, Microwave ovens.

Abstract: Innovative kitchen ranges are discussed in their

design and operation. Included are discussions on a pilotless gas range boasting a 30 percent fuel savings, smooth-top computerized range, recirculating oven for even cooking without turning, thermostat controlled smooth-top heating elements, and magnetic induction heating surfaces. New microwave ovens are discussed including computerized models and models with Braille controls. A list of eight basic microwave do's and don'ts are also given.

1854-75

ARE YOU WRESTLING WITH PROBLEMS SOLVED 25 YEARS AGO?

Madelin Schneider

Instit/vol Feeding 76 (10): 49-50. May 15, 1975.

TX1.I55

Commercial food service, Equipment, Restaurants.

Abstract: Many foodservice operators are not aware of the many equipment developments which can help capture new sales by facilitating the addition of specialty items to the menu. Products discussed include a 500 order per hour spaghetti cooker, microwave ovens, woks, fish-and-chips fryers, pressure fryers, resin cookers, hibachis, and Chinese ovens.

1855-75

SANBOS' PIONEERS ENERGY RESEARCH.

Madelin Schneider

Instit/vol Feeding 77 (3): 42-45. Aug 1, 1975.

TX1.I55

Conservation, Energy, Research.

Abstract: The rooftop of Sanbo's 470th unit, located in Calabasas, California, is an experimental jungle, the industry's first real research on energy conservation. Monitored by Elster's, the system is composed of three different subsystems: energy reclamation, energy conservation, and solar-energy collection. With energy costs rising, Sanbo's management recognizes the need for energy saving programs; Elster's management must now carefully evaluate all aspects of the system to determine which offer adequate return-on-investment.

1856-75

SCULLERY WASTE COULD ROB YOU OF \$21,000/YR.

Instit/vol Feeding 77 (10): 31-32. Nov 15, 1975.

TX1.I55

Cleaning equipment, Dishwashing, Equipment maintenance, Food service management, Profit.

Abstract: Methods of attaining efficiency in dish and utensil cleaning and storing are suggested. Inefficiencies noted include wasted employee movements and equipment misuse. The types of dish machines available and a rule of thumb for selecting one, are included. The need for frequent equipment maintenance and employee training are also illustrated. A list of 32 companies manufacturing warewashing machines, water booster heaters, and silverware washers and dryers is included.

1857-75

THE SPEED AND EFFICIENCY OF CONVECTION OVENS.

Restaurant Bus 74 (8): 79-81. Aug 1975.

389.2538 F82

Convection ovens, Cooking equipment (Large), Equipment, Ovens.

Abstract: The use of convection ovens in food facilities is presented along with discussions on the design of convection ovens, differences in cooking times between conventional and convection ovens, cooking efficiency and energy savings, versatility, space requirements, product yield, and warranties. Convection oven reliability and their applications in schools, restaurants, hospitals, and other food facilities are outlined. Seventeen suppliers of convection ovens are listed.

1858-75

TOOLS FOR METRIC MEASURING.

Barbara Spies

Forecast Home Econ 21 (2): F53. Oct 1975.

321.8 H752

Cooking equipment (Small), Measurement, Metric system.

Abstract: Dual labeled small cooking equipment displaying metric as well as customary terms for measurement is now being manufactured for sale. Ten items are described encompassing scales, various thermometers, measuring cups and spoons, and a tape-measure.

1859-75

SUPER KITCHEN CENTRALIZES FOOD SERVICE.

Modern Schools p. 12-13. Nov 1975.

LB3209.H6

Equipment, Food handling, Food preparation, quantity, Kitchens, Mobile equipment, School food service.

Abstract: The board of education in Pittsburgh, Pennsylvania has a new 90,000 square foot, two story foodservice facility which produces 30 meals per hour. The facility uses a crane and honorail system to move 500-pound vats of food throughout the kitchen to food portioning machines. This facility supplies meals to the entire school district.

1860-75

MICROWAVE OVENS.

Peter G Thomas

FDA Papers 6 (4): 14-17. May 1972.

HD9000.9.U5A1

Accident prevention, Microwave cooking, Microwave ovens, Safety.

Abstract: Microwave ovens can save time--but are they safe? FDA's Bureau of Radiological Health has tested ovens and has established performance guidelines for them. What FDA has done

to assure the safety of microwave ovens and what you ought to know before you buy or use them is described.

1861-75

THE MODERN HANDBOOK OF GARBAGELOGY. 4th ed.

Tony Team, Inc.
[Minneapolis, Minn.] 48 p. illus. 1974.
TD801.R6 1974 P6M

Equipment, Food sanitation, Food service, Food waste, Food waste disposers, Hospital food service, Recycling, School food service, Specifications.

Abstract: Information on solid waste management problems is presented from a biased point of view to commercial establishments and institutions of all kinds. Case study costs, figures, and experiences provide a "state-of-the-art" review of the new and burgeoning industry for portable waste compactor applications. Tables, photographs, and equipment specifications are included.

1862-75

UPGRADING WAREWASHING EFFICIENCY.

Commercial Kitchen & Dining Room 15 (3): 20-21. Fall 1975.

TX946.C6 P6M

Cleaning equipment, Conveyor belts, Dishwashing, Food service management, Warehousing, Warehousing equipment, Washing machines, Work simplification.

Abstract: The Automation System of warewashing at St. Anthony Hospital, Chicago, is described. The system features a continuous rack conveyor that carries soiled dishes, silverware, and trays through the washing and drying process. Food soil and paper debris are scraped into a spiral conveyor as the dishes are loaded; solid wastes are driven into a trash compactor and liquids are sent to a drain. This new system also takes up less space in the dishroom.

1863-75

PROCESSING APPLIANCES: TECHNOLOGY SWEEPS THE KITCHEN.

Steve Weiss

Instit/vol Feeding 77 (10): 50-51, 60. Nov 15, 1975.

TX1.I55

Appliances, Cooking equipment (Large), Cooking equipment (Small), Equipment, Food preparation, quantity, Food processing, Food service management.

Abstract: Processing appliances and their place in foodservice are discussed. These appliances, which outperform any human counterpart, are essential to the smooth operation of large commercial foodservice concerns. Descriptions of recent appliance developments are included for slicers, mixers, cutters, choppers, grinders, and blenders. A look at the processing appliances used at the Atrius Restaurant in Rolling Meadows, Illinois is included.

1864-75

THE COMPLETE BOOK OF COOKING EQUIPMENT. Rev. ed.

Jule Wilkinson

Boston, Cahners Books 302 p. illus. [1975].

TX656.W5.1975 P6M

Broilers (Equipment), Cooking equipment (Large), Cooking equipment (Small), Deep fat fryers, Equipment, Frozen foods, Ovens, Refrigeration, Storage equipment.

Abstract: Selection, buying, use and maintenance of foodservice equipment is of major importance to operators of various foodservice establishments. This book aims at improving efficiency with broader knowledge of available equipment and with aid in selecting new equipment. Presented is information on ranges, steam cooking equipment, ovens, griddles and grills, fryers, broilers, infra-red lamps, specialty equipment, storage, scales, refrigeration and frozen food units. Programmed maintenance training materials and recipes are included for different pieces of equipment.

SANITATION AND SAFETY

1865-75

NRA DEBUTS CLEANEST SNOW IN TOWN.

Peter Berlinski

Restaurant Bus 74 (12): 35-36, 38. Dec 1975.

389.2538 P82

Audiovisual instruction, Educational programs, Food purchasing, Food safety, Food sanitation, Food service industry, Food service workers, National Restaurant Association.

Abstract: "People, Food and Places" is a multimedia program designed by the National Restaurant Association to promote proper sanitation procedures and combat foodborne illness in foodservice establishments. The program includes a film and three speakers who play the roles of restaurant manager, chef, and waitress. Key points include personal hygiene, biological, chemical and physical hazards, receiving system, leftovers, and pest control.

1866-75

FRANCHISORS OUTSIDE INDEPENDENTS IN STUDY.

Peter Berlinski

Restaurant Bus 74 (12): 38, 41-42, 67. Dec 1975.

389.2538 P82

Commercial food service, Food sanitation, Food service industry, Food service management, Franchises, Surveys, Waste disposal.

Abstract: A survey entitled "Comparative Food Franchise Inspections", evaluated food protection practices of 498 restaurants split evenly between franchise and non-franchise establishments. Franchise restaurants received fewer demerits than the others, probably because of closer controls and more effective supervision of employees. The operations receiving the greatest criticism, were those of refuse disposal. Two major recommendations were that self-training programs be industry wide, and that industry-wide self-inspection practices be adopted.

1867-75

KEEPING FOOD SAFE: THE COMPLETE GUIDE TO SAFEGUARDING YOUR FAMILY'S HEALTH WHILE HANDLING, PREPARING, PRESERVING, FREEZING, AND STORING FOOD AT HOME.

Russell Bradley, Carole Sundberg

Garden City, N. Y., Doubleday 266 p. 1975.

TX601.B73 P6M

Consumer education, Food handling, Food preparation, home, Food preservation, Food safety, Food sanitation, Foods instruction, Homemaking skills.

Abstract: Basic information about food safety - the care and handling of food and proper sanitation measures in the kitchen - is provided to enable the consumer to understand the dangers present in the environment as related to food. Some technical principles are discussed to aid in the understanding and application of safety rules. Cooking and storage temperature tables and freezer and refrigerator storage charts are included.

1868-75

IDENTIFYING FOODBORNE DISEASE HAZARDS IN FOOD SERVICE ESTABLISHMENTS.

Frank L Bryan

J Environ Health 36 (6): 537-540. May/June 1974.

449.8 J824

Food inspection, Food inspection regulations, Food safety, Food sanitation, Food service industry, Foodborne diseases, Hygiene.

Abstract: To facilitate prevention of foodborne disease outbreaks from occurring in food service establishments, a form has been devised to evaluate situations that promote bacterial multiplication, that fail to kill pathogens, and that allow contamination of food from different sources. Additionally, the form can be used as a guide during alleged outbreaks, an inspection form, an inspection form supplement, a survey form, and an administrative guide. A sample of the form is included.

1869-75

FILTH IN FOODS: IMPLICATIONS FOR HEALTH.

J Richard Gorham

J Milk Food Tech 38 (7): 409-418. July 1975.

44.8 J824

Food contaminants, Food sanitation, Food spoilage, Foodborne diseases, Parasitic infections.

Abstract: Filth is defined in the context as any objectionable matter contributed by animal contamination of a food product, such as insect, rodent or bird matter, or any other objectionable matter contributed by unsanitary conditions. Allergy, dermatosis, scoliosis, myiasis and cantharidiasis can be caused by filth. Insect pests may serve as mechanical or biological vectors of human pathogens. Some uncertainty exists as to the role of vectors owing to the scarcity of reported cases and the paucity of experimental data.

1870-75

FOOD POISONING AND FOOD HYGIENE.

Betty C Hobbs

London: Edward Arnold 308 p., illus. [1974].

TX945.H6 1974

Cleaning, Dishwashing, Food contaminants, Food poisoning, Foodborne diseases, Hygiene, Salmonellosis.

Available from NAL.

1871-75

SAFE HANDLING OF FOODS IN THE HOME.

Madean Horner

FA Papers 6 (5): 16-25. June 1972.

HD9000.9.USA1

Family environment, Food beliefs, Food contaminants, Food handling, Food preparation, home, Food storage, Foodborne diseases, Hygiene, Sanitation.

Abstract: The homemaker can largely prevent diseases caused by food in the home by following sanitary practices such as discarding abnormal or spoiled foods, using clean utensils and work surfaces, keeping hot foods hot and cold foods refrigerated, cooking thoroughly, and minimizing delays between preparation and serving.

1872-75

SCOPULISM.

Donald A Kautter, Richard K Lynt

FA Papers 5 (9): 16-24. Nov 1971.

HD9000.9.USA1

Botulism, Canning, Food preservation, Foodborne diseases, Toxins.

BIBLIOGRAPHY

1873-75

Extract: Botulism is a severe type of food poisoning caused by the ingestion of foods containing a potent neurotoxin formed during growth of *Clostridium botulinum*, a spore-forming bacterium for which oxygen is toxic. The incidence of the disease is low, but it has been the cause of considerable concern because of the extremely high mortality rate. The majority of the 10 to 20 outbreaks reported annually in the United States are associated with inadequately processed home-canned foods.

1873-75

PREVENTION OF MICROBIAL AND PARASITIC HAZARDS ASSOCIATED WITH PROCESSED FOODS; A GUIDE FOR THE FOOD PROCESSOR.

National Research Council, Committee on Food Protection
Washington, National Academy of Sciences 166 p. 1975.
DR115.N3 P5N

Disease prevention, Food poisoning, Food preservation, Food processing, Foodborne diseases, Microbiology, Parasites.
Abstract: Important microbiologic and parasitic problems concerning contamination in each major segment of the processed food industry as well as recommendations for their solutions are presented. Foodborne disease agents and control of food contamination are first discussed, then information on chilled and frozen foods, dry food products, cured meats, smoked fish, fermented foods, and canned foods is given. Appendices contain legal and recommended codes for food production.

1874-75

SANITATION FOR FOODSERVICE WORKERS; TEACHER'S GUIDE.

Wade R. Nicodemus
[Boston] Danners Pub. Co. 16 l. 1974.
TI943.R5 1974a P5N

Disease prevention, Food handling, Food sanitation, Food service workers, Hygiene, Sanitation, Teaching guides.
Abstract: This teacher's guide is designed to be used with the manual, "Sanitation for foodservice workers," and is designed to meet the needs of the professional teacher and the manager of foodservice workers. The guide provides easily performed experiments and ways of presenting materials. Sources of audiovisual materials are provided.

1875-75

SAFETY MANAGEMENT, A HUMAN APPROACH.

Dan Petersen
Englewood, N.J., Aloray 395 p. [1975].
HD7273.P4 P5N

Accident prevention, Management, Psychology, Safety.
Abstract: Opinions differ in the field of safety management as to whether accidents are caused by things while the author believes they are caused by people. Mr. Petersen presents his theory in this book and explains how one can avoid error-making by adjusting behavior and psychology toward his work and the people around him.

1876-75

PROBLEM CLINIC FOR FRY CHEFS.

Cooking for Profit 43 (287): 34, 36. Nov 1975.
TK901.C65

Cooking equipment (Large), Cooking methods, Equipment maintenance, Food preparation, quantity, Frying, deep fat.
Abstract: Questions on frying foods are answered. Topics discussed include the cost of frying fat, excessive foaming, high smoke point, grease content in fried food, darkening fat, training techniques, antioxidants, fat breakdown and liquid versus solid shortening.

1877-75

PROBLEM: HOW TO UPDATE A SANITATION PROGRAM; SOLUTION: A HOME STUDY COURSE.

Food Management 10 (8): 63. Aug 1975.
TK341.P69

Certification, Food handling, Food service management, Food service supervisors, Home study, Management education, Program planning, Sanitation, Wisconsin.
Abstract: A satisfied student explains the benefits of the Applied Foodservice Sanitation Course offered in Wisconsin. Mr. A. Zrofs of Wausau Hospitals, Inc., Wausau, Wisconsin, took the course designed to teach sanitation to employees. As a result of the course, Mr. Zrofs has developed a standardized sanitation program. Students participate in one month of classroom and home study and are certified by the National Institute for the Foodservice Industry.

1878-75

CLEAN RESTAURANT (FILMSTRIP).

Restaurant-Hotel Learning Aids
[Minneapolis, Minn.] 28 fr. color. 35 mm. and audiotape in cassette. 1975.

TI911.5.C56 P5N AV (The Sanitation Series 3)
Career education, Food service training, Hygiene, Restaurants, Sanitation.
audiotape in cassette. n/a. 7 min. each side.
Abstract: Clean restaurant tools and facilities are a must; helpful tips on keeping a restaurant clean are given. Included in this list are keeping buscart and servers spotless; cleaning condiment containers often; cleaning spills immediately; not allowing litter or trash to build up; changing towels frequently; and keeping dishes, silverware, glassware, and windows clean.

1879-75

CLEAN PEOPLE (FILMSTRIP).

Restaurant-Hotel Learning Aids
[Minneapolis, Minn.] 26 fr. color. 35 mm. and audiotape in cassette. 1975.

TI911.5.C57 P5N AV (The Sanitation Series 1)
Career education, Food service training, Restaurants, Sanitation.
audiotape in cassette. n/a. 7 min. each side.
Abstract: In the foodservice industry, cleanliness makes all the difference; customers deserve clean restaurants and clean restaurant workers. The importance having clean hair, clean fingers and hands, and a clean uniform is stressed. Workers are urged not to smoke in view of the customers or in food preparation areas, not to use foul or abusive language, and to wash their hands often.

1880-75

CLEAN FOOD (FILMSTRIP).

Restaurant-Hotel Learning Aids
[Minneapolis, Minn.] 24 fr. color. 35 mm. and audiotape in cassette. 1975.

TI911.5.C58 P5N AV (The Sanitation Series 2)
Career education, Food handling, Food sanitation, Food service training.
audiotape in cassette. n/a. 7 min. each side.
Abstract: Poor sanitation plus food equals danger; therefore, the need for sanitation procedures in restaurants is stressed. An abundance of hot water; proper storage, washing, and temperature controls; and special handling are needed to ensure a sanitary restaurant facility.

1881-75

SANITATION MEANS MORE THAN LOOKING CLEAN.

Instit/vol Feeding 77 (3): 33. Aug 1, 1975.

TK1155
Equipment maintenance, Food sanitation, Food service management, Hygiene, Sanitation.
Abstract: The importance of maintaining sanitation standards is stressed. Continuing education and review of sanitation are the best way to avoid sanitation problems. Basic rules concerning the handling and storage temperatures of fresh and frozen meats, poultry, fish, shellfish, eggs, dairy products, and fresh fruits and vegetables are given. Danger signs to look for in determining contaminated foods are also presented. In addition, the personal habits of food handlers are important.

1882-75

IF IT'S HOT, KEEP IT HOT! (POSTER).

U.S., Food and Drug Administration
Washington, U.S. Gov't. Print. Off. 1 poster. color. 30 x 20 in. [n.d.].

TI601.I37 P5N AV (U.S. Dept. Of Health, Education and Welfare. Publication no. (FDA) 74-2069)
Food handling, Food safety, Food sanitation, Food storage.
Abstract: Information on food preparation safety is provided to the general public. Guidelines include keeping hot foods hot and cold foods cold to prevent bacterial contamination that occurs in foods at room temperature.

1883-75

SEMINAR ON SANITATION OR RESTAURANT OWNERS AND MANAGERS, UNIVERSITY OF KENTUCKY, 1972; [PROCEEDINGS].

University of Kentucky, 1972, Division of Vocational Education
Lexington, Ky. 2 v. illus. 1972.

TI945.S42 1972 P5N
Food service training, Management education, Restaurants, Sanitation.
Teaching guide prepared by Joyce C. Threlkeld.
Abstract: Improved sanitary practices as a means to promote financial profits in restaurants are documented with suggestions on how to improve quality of foods and services. Each strategy on problem solving is documented with reference sources. Lists of audio-visual aids shown in the Seminar are also included.

1884-75

HAZARDS IN "FOOD SAFETY".

Virgil O. Wodicka
Prof Nutritionist 7 (3): 1, 9-11. Summer 1975.

SP95.A1P7
Evaluation methods, Food additives, Food sanitation, Foodborne diseases, Safety.
Abstract: Food hazards categorized as: food-borne diseases of microbial origin, malnutrition, environmental contaminants, natural toxicants, pesticide residues, and food additives are presented. Specifics discussed include botulism, aflatoxin as a carcinogenic, mercury contamination, definition of food additives and their relation to the Generally Regarded as Safe list, and the need for a mathematical model for safety evaluation of foods.

FOOD TECHNOLOGY

1895-75

AMERICA'S QUIET REVOLUTION IN TASTE.

Quick Frozen Foods 38 (2): 26, 28, 36. Sept. 1975.
389.8 04

Food processing, Frozen foods, Seasonings, Spice.

Abstract: Americans are enjoying more spices than ever before, therefore marketers of frozen food make more savory and spicy products. Seasonings in frozen food can develop brand distinctions for the consumer. Ground spices and essential oils and oleoresins in carriers act faster and flavor food more quickly than whole spices. It is recommended that a quality supplier be selected.

1896-75

EFFECTS OF HEATING METHODS ON VITAMIN RETENTION IN SIX FRESH OR FROZEN PREPARED FOOD PRODUCTS.

Catharina I W And
J Food Sci 40 (5): 997-1003. Sept/Oct 1975.
389.8 F7322

Cooking methods, Food analysis, Food processing, Nutrient content determination, Nutrient quality, Vitamins.

Abstract: The nutrient retention qualities with various heating methods for washed potatoes, pot roast with gravy, vegetables, beans and frankfurters, and fish are analyzed. Specific heating methods for each food are given along with details on methods of analysis. It is concluded that the retention of nutrients in frozen prepared food products varies with the nature of the nutrient, the nature of the product, the preparation methods, and the heating methods used.

1897-75

ASTRA PROTEIN: THE PROJECT.

Astra Nutrition AB
Molndal, Sweden. unpub. [n.d.].
TI553.P718 FEM

Amino acids, Consumer economics, Developing nations, Fish protein concentrates (fpc), Food composition, Minerals, Nutrients, Proteins.

Abstract: A brief history of the development of high quality fish protein concentrate is included in this booklet which describes production methods, consumer response, and plans to assist developing nations. Tables and graphs illustrate analytic specifications, amino acid contents, and nutritional comparisons with other foods.

1898-75

PROTEIN ENRICHMENT OF PASTA PRODUCTS.

Orville J Banasik
Cereal Foods World 20 (10): 480-482, 491, 493. Oct 1975.
59.8 C333

Alimentary pastes, Engineered foods, Food products, Fortification, Grain products, Macaroni, Proteins, Wheat.

Abstract: Various aspects of the development of pasta food products are discussed. Topics include the need for protein enrichment and the agents employed to achieve it, and the substitution of other grains for the durum wheat semolina from which pasta has customarily been made. Certain new products are analyzed in terms of their nutrient content and general acceptability.

1899-75

THE LUXURY OF NEW PRODUCT DEVELOPMENT.

Evan F Binkerd
Food Technol 79 (9): 26-27. Sept 1975.
389.8 F7398

Food industry, Food technology, New foods, New products, Product development.

Abstract: New food products are not always new; many are imitations or variations of another food. The author points out that R&D activity in the food industry has dropped over the past 5 years due to the expensive and time consuming process of developing new products. He also discusses the current shift by homemakers from convenience foods to preparing them from scratch.

1899-75

COCONUT BREAD AS A MEANS OF IMPROVING PROTEIN NUTRITION.

Marion F Chastala, Stella Jia-Shiow Sheen, Bonnie Jo Cooper
J Food Sci 40 (5): 1014-17. Sept/Oct 1975.
389.8 F7322

Breads, Coconut, Flour, Nutritional quality, Plant protein, Protein-rich mixture, Proteins.

Abstract: The use of coconut flour in bread as a means of obtaining acceptable, economical protein rich bread is analyzed. Experiments on preparation, volume measurement, taste, chemical analysis, diets, animal feeding, protein efficiency ratio, and nitrogen determinations are reported on. It is concluded that 20% coconut flour in bread is the upper limit

for acceptability, protein content increases with the use of coconut flour, and it also increases the bread's nutritive values.

1891-75

FREEZING FACTS FOR THE HOMEMAKER (AUDIOTAPE).

Classroom World Productions
New York audiotape in cassette. 2s. 14 min. each side. [n.d.].

TI610.F72 FEM AV (Modern home economics, T-182)

Food preservation, Freezing, Homemaking skills.

Material is duplicated on both sides of cassette.

Abstract: Economical and efficient methods of freezing foods are discussed. The importance of a freezing plan is covered along with methods of determining what to freeze, cost of freezing, and the advantages of various types of freezing containers. Packing techniques and guidelines on loading the freezer are presented in addition to specific tips on freezing vegetables and fruits. The use of ascorbic acid for fruits and blanching of vegetables prior to freezing are discussed.

1892-75

ABC'S OF CANNING (AUDIOTAPE).

Classroom World Productions
New York audiotape in cassette. 2s. 15 min. each side. [n.d.].

TI603.A22 FEM AV (Modern home economics, T-181)

Canned foods, Canning, Food preservation, Food storage, Homemaking skills.

Material is duplicated on both side of cassette.

Abstract: The fundamentals of home canning techniques are discussed. Explanations of simmering, boiling water bath, and pressure canning methods are presented as well as definitions of common canning terms. Sizes of jars available, preparing jars for use, and care of the pressure canner are covered. Step-by-step instructions are given for canning using pressure and boiling water bath methods in addition to answers to frequently asked questions about canning.

1893-75

BEEF PATTIES: THE EFFECT OF TEXTURED SOY PROTEIN AND FAT LEVELS ON QUALITY AND ACCEPTABILITY.

S R Drake
J Food Sci 40 (5): 1065-67. Sept/Oct 1975.
389.8 F7322

Fat levels, Ground beef, Nutritional quality, Plant protein, Protein-rich mixture, Proteins, Textured vegetable proteins.

Abstract: Results of studies indicate that the addition of textured soy protein (TSP) to beef patties reduces the total cooking time, does not bind fat into the meat, has no effect on appearance, and has limited effects on odor. TSP was found to have a significant favorable effect on flavor and no effect on texture. This document includes tables on fat loss, moisture loss, quality evaluation, sensor ratings, and acceptance ratings for TSP additions.

1894-75

ECONOMICS OF PRODUCING NUTRIENTS FROM CELLULOSE.

Charles E Dunlap
Food Technol 29 (12): 62, 64-67. Dec 1975.
389.8 F7398

Carbohydrates, Cellulose, Food economics, Food technology, Nutrient sources, Protein concentrates.

Abstract: Several processes being developed to produce a food- or feed-quality carbohydrate or protein concentrate from cellulose, are discussed. These processes center on producing either glucose in solid or syrup form or SCP as a protein concentrate. The importance of keeping the nutritional products produced from cellulose competitive in cost and use with conventional products is stressed. Tables and bar graphs comparing production methods, cost, and yields are included.

1895-75

EAT, DRINK AND BE WARY (MOTION PICTURE).

Los Angeles, Calif., Churchill Films 21 min. sd. color. 16 mm. 1975.

TI533.E2 FEM AV

Food additives, Food processing, Food technology, Miscellaneous foods, Nutritional adequacy, Processed foods.

With study guide.

Abstract: The eating habits and the amount of processed foods in our diet are discussed. The nutritional losses from processing and refining grains and rice are explored. The reasons for increased use of food additives and the controversy over nitrates and food colorings are examined. The high sugar content of processed foods, especially cereals, and advertising's role in changing eating habits, is stressed. A good basic diet, with unprocessed foods, is encouraged.

1896-75

FOOD FOR PEACE UPDATE: ANOTHER STEP FORWARD.

Prof Nutritionist 7 (3): 8. Summer 1975.
SF95.A1P7

New products, Nutritional quality, Preschool children (2-5 years), Supplements (Nutrient).

Abstract: A summary of events leading to the development of a whey-soy beverage powder for use as a supplementary food for preschool children in underdeveloped countries is given. Foremost Foods' efforts in testing and manufacturing the powder are summarized along with testing of the nutritional quality by John Hopkins University. Acceptability tests of the product were favorable and plans are underway to ship 120

BIBLIOGRAPHY

1897-75

million pounds a year for the next 2 or 3 years.

1897-75

HOW MUCH MONEY DO YOU THROW AWAY WITH FOOD PACKAGING?

Hilary Green

Institut/vol Feeding 76 (11): 50-52. June 1975.

TX1.155

Cost effectiveness, Food packaging, Food service management, Food wrappings, Miscellaneous foods, Packaging.
Abstract: The need to cut back or eliminate the costs of improper packaging is stressed. Arguments are presented for modular or standardized case sizes, twin-pack canning, and retort packaged foods - better packaging. The technology exists to make such changes but the food service operator must make his needs known before the changer will occur.

1898-75

THE CHANGING WORLD OF ENRICHMENT.

Paul A. Hawkes

Cereal Foods World 20 (7): 311-312. July 1975.

59.8 C333

Breads, Enriched flour, Enrichment, Iron, Nutrients, Standards, Vitamins.
Abstract: The history of flour and bread enrichment with iron, thiamine, riboflavin and niacin is traced. A table of proposed standards is included. Recommendations by the Food and Nutrition Board suggesting addition of 6 more nutrients are discussed.

1899-75

CONVENIENCE OR FABRICATED FOODS: SPIN OFF OF MILITARY R&D.

Herbert A. Hollender

Cereal Foods World 20 (11): 530-532. Nov 1975.

59.8 C333

Fabricated foods, Food packaging, Food preservation, Food processing, Food sources, Food technology.
Extract: Descriptions of a limited number of processing techniques that can be reasonably expected to be found in food and allied fields of the 1980's are presented. Topics discussed include reversible compression of dehydrated foods, flexible packaging systems for heat processed foods, intermediate moisture food bars, economies of packing and shipping, retortable pouches, irradiation, the use of cellulose as an energy and food source, and the production of sugar from paper.

1900-75

FUTURE FOOD RESEARCH NEEDS.

Theodore P. Labuza

Cereal Foods World 20 (11): 526-528. Nov 1975.

59.8 C333

Food processing, Food supply, Food technology, New foods, Research needs.
Abstract: Food nutrition research will contribute to the future of this country as well as provide insurance for a food supply to the world. Research workers in the area of food nutrition must not be thwarted by legal systems, but should look beyond them, as there will always be increasing demands for food and laws can always be changed. Specifics discussed include improvement of existing foods, improved processes, and new foods and processes.

1901-75

LARGER ROLE FOR PLASTICS IN FOOD PACKAGING INDICATED BY TECHNICAL, ECONOMIC CHANGES.

George K. Landon

Food Prod Dev 9 (10): 66-67. Dec 1975.

HD9000.1.F64

Food packaging, Food wrappings, Plastic wrap, Plastics.
Abstract: The role of plastics in food packaging is discussed, in question and answer format, by the vice president of the Plastic Container Division, Continental Can Company. Molded plastic bottles and jars that have good barrier properties and reasonable unit production costs are seen as replacing some glass packaging. The high energy costs of producing glass, favor the introduction of plastic. The need to reorganize filling lines to accommodate plastic containers is mentioned.

1902-75

TRITICALE - NEW MIRACLE GRAIN REVITALIZES CEREAL PRODUCTS.

Richard D. McCormick

Food Prod Dev 9 (3): 12, 14. Apr 1975.

HD9000.1.F64

Amino acids, Flour, Food production, Grain products, New products, Nutritional value.
Abstract: A report on the development of triticale as a high nutrient cereal product. This man-made cereal created by crossing wheat and rye grains possesses flavor, nutritional, and functionality advantages over white flour. A brief history of the development of triticale, current yield per acre, and the companies currently marketing it are presented. A comparison of essential amino acid profiles for triticale, wheat, rye, soy concentrate, and cottonseed is included.

1903-75

FOOD ADDITIVES AND FORTIFICATION.

Corbin I. Miles

Food Econ Rev p. 9-10. Spring 1974.

A321.9 R31

Food additives, Food and Drug Administration, Food safety, Fortification, Labeling, Nutritional labeling.
Abstract: FDA's role is to assure that our food supply is safe. The definition of safety changes as technology is refined and developed. This means continual reevaluation of food ingredients and additives. FDA is currently reviewing its list of foods Generally Recognized as Safe (GRAS) in 1958. Presently regulated additives will be reevaluated. FDA has also taken steps, such as requiring nutritional food labeling, to give consumers desired information.

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1904-75

PERSON POWER: CONSUMERISM'S INFLUENCE ON PACKAGING.

Lorna Opatow

Food Prod Dev 9 (3): 76, 78. Apr 1975.

HD9000.1.F64

Consumer attitude, Consumer satisfaction, Food packaging.
Abstract: The consumer's influence on food packaging techniques is a major concern in the food industry. Consumer complaints about overpackaging and wastefulness are analyzed in this article in addition to the recent increase in consumer reliance on packaging copy. Trends of consumer acceptance of packaging techniques and the unconscious communication ability of a product's package are discussed. The author presents his predictions on future trends of overpackaging, influence of packaging copy and graphics, and consumer satisfaction.

1905-75

RESEARCH ON NUTRITION OF MEAT AND EXTENDER BLENDS SHOWS PER OF MIXTURES CLOSE TO THAT OF LEAN BEEF.

Food Prod Dev 9 (3): 72, 74. Apr 1975.

HD9000.1.F64

Beef, Food analysis, Nutrient content determination, Nutritional quality, Protein efficiency ratio, Protein-rich mixture, Research, Texture, Wheat-soy-blend.
Abstract: According to USDA research, blends of beef and protein-rich extenders have nearly the same protein nutritional value as 100 percent lean beef. The results of studies using blends of lean beef, with meat by-products, whey, and fish protein, and with soy and cottonseed protein are included. Also analyzed is the use of collagen for texture restoration, partially defatted beef fatty tissue, blood protein, methods of predicting PER, and blending percentages.

1906-75

STORAGE, PROCESSING, AND NUTRITIONAL QUALITY OF FRUITS AND VEGETABLES.

D. K. Salunkhe

Cleveland, CRC Press 16 p. illus. [1974].

TF601.53 F54

Chemical properties of food, Food technology, Fruits, Processed foods, Product development, Storage equipment, Toxicants, Vegetables.
Abstract: The nutritional value and quality of fruits and vegetables as influenced by chemical treatments, storage, and processing are reviewed in detail. Cruciferous vegetables storage and processing, dehydrated fruits and vegetables, technology and nutritive value, uses of chemicals to increase nutritional value and extend quality, and developments in technology of storage and handling of fresh fruits and vegetables, are all discussed.

1907-75

FOOD PROCESSING AND NUTRITION - PRIORITIES AND NEEDED OUTPUTS.

Bernard S. Schweigert

Food Technol 29 (9): 36, 38. Sept 1975.

389.8 P7398

Food processing, Food production, Nutrition, Nutritional labeling.
Abstract: Food lost between production and consumption can be attributed not only to natural factors such as insects, molds, etc., but also to improper processing, low quality ingredients, regulatory deficiencies, and the destruction of low product grade foods. Other topics discussed include nutrition labeling of fresh fruits and vegetables, funding of food research, and the establishment of priorities for food research projects.

1908-75

WHEY PROTEIN FORTIFICATION OF MACARONI.

Thomas S. Seibles

Cereal Foods World 20 (10): 487-488. Oct 1975.

59.8 C333

Enrichment agents, Macaroni, Milk products, Protein efficiency ratio, Protein foods.
Abstract: This work demonstrates an uncomplicated and technically feasible method for protein fortification of macaroni and similar food products made from pasta. Basic to the production of these protein-enriched products is the use of high quality protein from whey obtained by a controlled heat-coagulation process. The success of this work suggests that whey protein can be used to upgrade the nutritional value of other processed foods such as breakfast cereal and extruded snacks.

1909-75

ENGINEERED FOODS: TRADE-OFFS AND SYNERGISM.

Lloyd D. Slater

Food Eng 47 (7): 41. July 1975.

389.8 P737

Engineered foods, Food processing.
Abstract: Engineered foods are designed to fulfill certain specific goals: nutrition, palatability, safety, shelf life, economy, and convenience. "Trade-off" is food engineering means the achievement of the highest possible value for each of these attributes in a specific food product. This endeavor may lead to synergism: the whole is greater than the sum of

its parts.

1910-75

SOY-OGI: PROTEIN FORTIFIED NIGERIAN MAIZE BEVERAGE.
League Int Food Educ p. 1-2. Oct 1975.

TX341.L4 P6W

Developing nations, Diet improvement, Food substitutions, Fortification, Kwashiorkor, Nigeria, Protein-calorie malnutrition, Protein-rich mixture, Soybean products.
Excerpted from Technical Information Bulletin for Industry of the Nigerian Federal Institute of Industrial Research, V. 2, No. 3.

Abstract: The uses of ogi (corn pap), methods of its preparation, and the resulting protein deficiencies (kwashiorkor) in Nigerian children are examined. To supplement this deficiency, Soy-ogi, a vitamin and mineral enriched corn and soybean compound, has been used in trials for infant feeding and for convalescents. Soy-ogi can also be used as a milk substitute, especially for pregnant and lactating women.

1911-75

AMERICAN CHEESE ALTERNATE ACCEPTABLE IN CHILD-FEEDING PROGRAM.
K M Taylor, A K Wilson

Food Prod Dev 9 (3): 62, 65-66. Apr 1975.

HD9000.1.P64

Cheese, Child nutrition, Food preference measures, Food waste measures, Meal composite analysis, Menu planning, Preschool children (2-5 years), Preschool programs.

Abstract: Replacing processed American cheese with a percentage of a cheese alternate product in recipes calling for processed cheese as a cooked ingredient can be accomplished with success in preschool child feeding programs. Substantial cost savings can be realized by using a cheese alternate. Included is a detailed nutritional analysis of a cheese alternate compared to processed American cheese.

1912-75

TOMORROW'S FOODS TODAY.

Instit/vol Feeding 77 (9): 51-53, 64. Nov 1, 1975.

TX1.L55

Food industry, Food products, Food science, Food technology, Miscellaneous foods, New foods, Research.

Abstract: Food technologists are studying and researching possible food sources for the future. Included in their studies are a pilot project to convert waste newspaper to glucose suitable for human use, a powdered form of egg protein that is 96 percent cholesterol free, individually wrapped peanut butter slices for sandwiches, beef extenders, and recovered whey protein for use in breads and cheeses.

1913-75

INDUSTRY'S GOAL: THE 'COMPLEAT' FOOD.

Leonard Trauberman

Food Eng 47 (7): 43-45. July 1975.

389.8 P737

Engineered foods, Food composition, Food exchanges, Food processing, Food sources, Food technology, Processed foods, Product development, Protein-fat-carbohydrate modifications.
Extract: Man has been processing food for thousands of years, but only in the last century or so has he begun to engineer them. The distinction lies in the concept of an engineered food as a "compleat" product - one that has built into it six essential functional properties ranging from balanced nutrition to user convenience. Today we engineer foods by the use of special ingredients and sophisticated processing and packaging techniques.

1914-75

STATUS AND POTENTIAL OF TRITICALE.

James L Vetter

League Int Food Educ p. 1-3. Sept 1975.

TX341.L4 P6W

Grain products, New products, Nutritional value.

Abstract: A brief report on what is currently known about the uses and qualities of triticale. Triticale, a cross between wheat and rye, demonstrates unique qualities including ruggedness, high protein content, and distinctive flavor qualities. The potential uses of triticale as food and feed products are discussed along with the areas of the world involved in triticale research.

1915-75

WHO PUTS THE HOLE IN MACARONI?

Macaroni J 56 (12): 52. Apr 1975.

298.8 M46

Alimentary pastes, Food technology, Macaroni.

Abstract: The process of manufacturing macaroni and noodle products is discussed. The dough is prepared in large mixers then forced through a die at high pressure. It is the die that gives the dough its shape spaghetti strand or elbow macaroni, for example. Explanations of how the die works and is maintained, are included.

1916-75

SOYBEANS AS A FOOD SOURCE. rev. ed.

Walter James Wolf, John Charles Cowan

Cleveland, CRC Press 101 p. [1975].

TX558.S7W62 1975 P6W

Soybean products, Soybeans, Textured vegetable proteins, Vegetable oils.

Abstract: The current uses of soybeans are summarized. Until the last few years soybean products have been presented to

the consumer without disclosure of their rich nutritional content in oil and protein. With economic value ranking next to corn to the farmer, soybean nutrients have been extracted to fortify foods such as cereals, meats, dairy products, soft drinks, pharmaceuticals and chemicals. Further uses of soybean oil and protein are discussed.

1917-75

BAKER'S YEAST AS A PROTEIN SUPPLEMENT IN CORN MEAL MUFFINS.

Mary E Zabik, Trudy Garrison

Rose Econ Res J 3 (3): 186-191. Mar 1975.

TX1.H6

Enrichment, Enrichment agents, Muffins, Proteins, Supplements (Nutrient), Yeast.

Reprinted from Michigan Agricultural Experiment Station journal article no. 6968.

Extract: Quality characteristics of corn meal muffins supplemented with 10, 20, and 30 percent baker's yeast protein (BYP), based on the levels of corn meal in the formulation, were compared to those of control muffins. The characteristics included volume; percentage of moisture; tenderness determined with a shear press; and sensory evaluations for surface appearance, interior color, texture, tenderness, moistness, and flavor. Results were in favor of BYP supplementation.

PROGRAMS - GENERAL

1918-75

ALL AMERICAN LUNCH: OASIS OF GOOD EATING.

Sch Foodserv J 29 (8): 79-86. Sept 1975.

389.8 SCR6

Class activities, Food misinformation, National School Lunch Week, School lunch programs.

Abstract: This National School Lunch Week universal menu meets nutritional requirements and features a student favorite, the cheeseburger. Included are suggestions for the school lunch manager on making and serving this lunch more easily, complete with recipes. An accompanying article, "Dispelling Food Fallacies Makes Food Facts Fun" is a teacher guide for use in tying in classroom activities with this second in the series of Child Nutrition Bicentennial Project Heritage Menus.

1919-75

EDUCATION IN THE COMMUNITY THROUGH PUBLIC HEALTH.

O H Anderson

J Can Diet Assoc 32 (1): 18-21. 1971.

389.9 C1632

Canada, Community programs, Educational programs, Food H Clubs, Mass media, Nutrition education, Program evaluation, Rural areas, Television.

Extract: In Newfoundland, a nutritionist acknowledges that other professionals such as public health nurses and dental hygienists also conduct nutrition education programs in the province. There are particular problems in reaching people in isolated areas. 4-H programs and television have been successfully used.

1920-75

SCHOOL FOOD PROGRAM CRISIS.

Grace C Baisinger

[Washington, Educational Resources Information Center] 6 1.

1974.

TX945.5.S35B3 P6W

National School Lunch Program, School breakfast programs, School food service, School lunch programs, Student participation.

Paper presented at American Association of School Administrators annual convention, Atlantic City, N.J., Feb. 1974; Available from: Computer Microfilm International Corp., P. O. Box 190, Arlington, Virginia, 22210; EDES price MF - \$0.65, HC - \$3.29; ERIC report No. ED 087 114.

Extract: The problems of the National School Lunch Program are the focal point of a report to school administrators. The school food programs continue to be in trouble until there can be a more equal partnership among Federal, State, and local governments; the middle-income family can enjoy the benefits of the National School Lunch Program; improvements in menu selection and portion evaluations can be made; and nutrition education can be an integral part of the K-12 curriculum.

1921-75

MINUTEMAN HIGH SCHOOL: BICENTENNIAL FOODSERVICE.

Donna Boss

Food Management 10 (7): 30-33, 63. July 1975.

TX341.P69

Cafeterias, Facilities planning and layout, Massachusetts, School food service, Student involvement.

Abstract: Peter Crafts' organization of the student-managed cafeteria at Minuteman Regional Vocational Technical High School in Lexington, Massachusetts is detailed. Serving students

BIBLIOGRAPHY

1922-75

nts during the school year, the cafeteria is open to the public in the summer. Student foodservice workers/trainees purchase food, prepare and serve it, and keep records. The layout and design of the cafeteria operation are discussed as well as the equipment used and the type of instruction students receive.

1922-75

BREAKFAST: HALLMARK OF GOOD NUTRITION.
Cooking for Profit 44 (295): 24-26. July 1975.
TI901.C65
Breakfast, Child nutrition programs, School breakfast, School breakfast programs, School food service.
Abstract: Five school breakfast programs are examined. The breakfast menus for schools in Atlanta, Omaha, Denver, Albuquerque, and Elizabeth, New Jersey are detailed. The operation of the breakfast program at the Bureau of Indian Affairs in Canoncito, New Mexico is also examined.

1923-75

MOTHERCRAFT CENTERS PROJECT.
Judith E Brown
League Int Food Educ p. 2-4. July 1975.
TI341.L4 P5W
Family nutrition, Malnutrition, Nutrition rehabilitation centers, Nutritional surveys, Preventive nutrition, Program guides.
Abstract: The two types of mothercraft (nutrition) centers in Bulape, Zaire are examined. These centers, rehabilitation and preventive, are designed to rehabilitate malnourished children through proper feeding and the use of medicines, and to train mothers and principle caretakers in the prevention of malnutrition. The results of growth pattern studies for children up to 2 years are detailed along with center participation levels.

1924-75

ENID SCHOOL LUNCH PACKS ONE-TWO PUNCH.
Instit/vol Feeding 76 (8): 29. Apr 15, 1975.
TXI.155
Food preparation, quantity, Food service management, Oklahoma, Satellite, School food service, School lunch programs.
Abstract: The Enid, Oklahoma, elementary school lunch program provides a lunch containing both hot and cold foods, meeting USDA Type A lunch requirements, at a cost to the student of 50 cents. Food is prepared in a central kitchen, and the hot packs are heated in warming ovens in the school cafeterias. Federal and state support are lacking, and the local school board is cautious in promising support.

1925-75

FAST FOOD GETS AN "A" IN SCHOOL LUNCH.
Modern Schools p. 4-7. Sept 1975.
LB3209.M6
Fast foods, Food service management, Nevada, Satellite, School food service, School lunch programs, Student participation, Type A lunch.
Abstract: The Clark County, Nevada School District increased secondary school participation 20%, generated a \$500,000 surplus and dropped prices 5 cents on all lunches, in one year, utilizing a 12-combo menu consisting of "Big-Mac" type sandwiches, french fries and a milk shake. Other student favorites included are fried chicken, barbecued beef, tacos and pizza. The menu fulfills type A lunch requirements and qualifies for full government reimbursement. The elementary schools profited from a new central kitchen and fast food system which virtually eliminates leftover losses and reduces labor costs. Future plans include fast food breakfasts, called "Super Chargers", which will sell for 25 cents to 30 cents.

1926-75

FAST FOOD GETS AN "A" IN SCHOOL LUNCH.
Food Serv Mark 37 (7): 34-37. July 1975.
389.2538 F732
Fast foods, Innovation, Merchandising, Nevada, School lunch programs, Student participation.
Abstract: A switch to a "fast food" type lunch raised student participation by 202 per cent in Clark county, Nevada school. Food waste declined to practically nothing. The changeover, promotion of the new menu, and economics of the operation are described.

1927-75

FOOD & CHICANOS AT THE FARM CAMPS.
Food Management 10 (12): 18-23, 64. Dec 1975.
TXJ41.F69
California, Dietary surveys, Food programs, Mexican Americans, Migrant workers, Minority groups, Nutrition programs, Nutritional adequacy.
Abstract: The effects of the White House Conference on Food, Nutrition and Health, the United Farm Workers union, and numerous state and federal programs on the health of the migrant farm worker, are examined. Results indicate that only a start has been made, no nutritious mass feeding facilities exist at most worker camps, and many children do not attend schools and therefore do not participate in the school lunch programs.

1928-75

FRAC'S GUIDE TO THE NATIONAL SCHOOL BREAKFAST PROGRAM. rev. ed.
Food Research and Action Center
New York 20 p. 1975.

TI945.5.S35F6 P5W

Food service management, Guides, National School Breakfast Program, School food service.
Abstract: Basic facts about the National School Breakfast Program are presented. The 1975 Child Nutrition Act Amendment makes the Program a permanent Federal program available to all schools having children in need. Included in the discussion are eligibility requirements, steps to follow when starting a program, possible solutions to some of the problems faced when initiating the program, sample press releases and school board notifications, and follow-up steps to ensure a successful program.

1929-75

YES, YOU CAN BRING TEENAGE SCHOOL LUNCH DROPOUTS BACK TO SCHOOL.
Len Frederick
Food Serv Mark 37 (10): 12. Oct 1975.
389.2538 F732
Food service management, High school students, School food service, School lunch programs, Student participation.
Abstract: The author relates his proven techniques for bringing teenaged school lunch dropouts back to the lunch program. With his techniques, his school district increased participation in the lunch program over 200%, gave raises to foodservice employees, purchased new foodservice equipment, and lowered the price for lunches. The methods of taking food that teenagers like and making it good for them are detailed.

1930-75

WHY YOUR SCHOOL DISTRICT PROBABLY CAN'T AFFORD NOT TO PARTICIPATE IN THE SCHOOL LUNCH PROGRAM.
Robert Greenstein
Amer School Board J 162 (10): 21-22. Oct 1975.
LB2831.A4 P5W
Child nutrition, Legislation, School breakfast programs, School lunch programs.
Abstract: All schools participating in federally funded feeding programs must offer meals free to children who come from families with incomes below an eligibility standard established by each state. Schools that rely on federal assistance to underwrite food service operations also offer reduced price meals. In return for providing free and reduced price meals, schools are subsidized by the federal government.

1931-75

NEW CHEF IN THE KITCHEN?
Edward J Hekman
Compact 8 (3): 17-19. May/June 1974.
L11.C6 P5W
Child nutrition programs, Federal programs, School food service, School lunch programs.
Abstract: The rapid growth and upcoming changes in the national school lunch program and the problems that the state governments must resolve are discussed. Areas of suggested increased state participation are the logistics of feeding 25 million children a day, budgeting, cost effectiveness, and congressional policy making. Federal and state responsibilities for nutrition education are presented along with methods of extending the lunch program to the 5 million children currently in need of it.

1932-75

A MODEL FOR A REGIONAL CENTRE OF NUTRITION EDUCATION.
Susana Judith Icaza
Impact Sci On Soc 24 (2): 151-155. Apr/June 1974.
241.5 IM7
Educational programs, Models, Nutrition education, World problems.
Extract: Food remains the most important natural environmental factor in our total well-being. Its production, distribution, and proper preparation are important elements often poorly understood in both developing and developed countries. The continuing problem of insufficiency of food and the ensuing malnutrition can be dealt with, however, only on a transdisciplinary basis. The organization of a successful model to overcome many of these difficulties is recounted for nutritionists.

1933-75

EXPRESSED NUTRITION INFORMATION NEEDS OF LOW-INCOME HOUSEWOMEN.
Joanne P Ikeda
J Nutr Educ 7 (3): 104-106. July/Sept 1975.
TX341.J6
Educational planning, Expanded Food and Nutrition Education Program, Extension education, Extension programs, Homemakers, Low income groups, Nutritional surveys, Questionnaires.
Abstract: The methods of conduct and results of a study to determine the expressed nutrition information needs of 128 low-income homemakers, enrolled in an Expanded Nutrition Education Program in California, are reported. Their primary concerns were for information on food shopping, meal planning, cooking, and recipes. The need to adapt nutrition education to the needs of the audience, is stressed.

1934-75

AN INTERNATIONAL PROGRAMME FOR FAMINE RELIEF.
G D Kapsiotis
Proc Nutr Soc 34 (3): 195-199. Dec 1975.
389.9 M953
Famine, Food programs, International programs, World problems.

Extract: The need for governmental intervention in achieving famine relief is provided to nutritionists. An international program is needed that would provide for more food available over the years, equitable distribution of food for everyone, and a monitoring system and a means for quick and efficient intervention to avert disasters. A brief bibliography is included.

1935-75

A PICTURE OF HEALTH.

Kvillikki Kauttu
Nutr News 38 (3): 11. Oct 1975.

389.8 W957

Child nutrition programs, Finland, Health education, Health programs, Nutrition education, School children (6-11 years). Abstract: World Health Day, 1974 was celebrated in Turku, Finland with a health education painting contest for seven and eight year old children. The contest stressed health education by incorporating nutrition lectures by nurses and teachers. The competition also boosted interest in the national "one sweets a day week" campaign instigated by the country's dentists.

1936-75

STICK UP FOR BREAKFAST (KIT).

Kellogg Co.
Battle Creek, Mich. 1 poster, 15 worksheets, teacher's guide. 1975.

TK155.S78 P6N AV

Basic Four, Breakfast, Child nutrition, District of Columbia, Food groups, Instructional materials, Nutrition education, Nutrition programs.

Abstract: Unconventional methods for improving nutritional habits of children at breakfast are provided to teachers. Topics discussed are what is breakfast, why eat breakfast, what makes a good breakfast, how to improve breakfast habits, and let's eat. Teaching materials provided are a teacher's packet including breakfast, teacher, and film guides; additional resource material; and a teacher evaluation form and a student packet containing a score card, letter, certificate, activity sheets, and stickers.

1937-75

KIDS EAT AND LEARN DURING SCHOOL RECESS.

Sch Foodserv J 29 (10): 34. Nov/Dec 1975.

389.8 SCH6

Child nutrition programs, Diet improvement, Educational programs, Elementary grades, Food programs, School children (6-11 years), School food service, School lunch programs.

Abstract: The program developed by Cleveland, Ohio's Superintendent of Schools, Paul Briggs, in 1974, to feed Type A lunches to elementary school children during the two-week winter school recess is discussed. The five-day a week program, resulting from an awareness that student's diets suffered during school recesses due to economic conditions, combined nutrition education, reading, and art in an unstructured educational experience. The enthusiastic response of parents, students, and educators is cited.

1938-75

SCHOOL FOODSERVICE AT THE CROSSROADS.

Paul Lichance

Sch Foodserv J 29 (8): 29-32. Sept 1975.

384.8 SCH6

Child nutrition programs, Food service management, School food service.

Abstract: School food service, if extended to all school children, is capable of providing improved health, not only for them, but also for the community. While we are reaching some children with nutritional aid and education, we are missing more. We must overcome the barriers of economics and set attitudes and set up a universal food service not only for school lunches, but also for breakfast. Teachers, parents and school officials must cooperate in this goal.

1939-75

LET'S ASK THE STUDENTS.

Type A Topics p. 1-2. Nov 1975.

TK141.T9 P6N

High school students, Questionnaires, School food service, School lunch, Student participation.

Abstract: A method of involving students in the design of the school lunch is presented. A questionnaire is included which may be used to determine what can be done to increase the popularity of the school lunch.

1940-75

LUNCHROOM FESTIVITIES.

Food Nutr 5 (6): 6-7. Dec 1975.

ATK341.P615

Food service management, School lunch, School lunch programs, Student participation.

Abstract: Some Christmas holiday activities that are part of school lunch programs throughout the country are cited. Community residents and parents are invited to participate in a traditional Christmas dinner at Gardiner Elementary School, Gardiner, Montana. Most North Dakota schools play Christmas music in the cafeteria. Many Wyoming school cafeterias are decorated with "nutrition trees", with students making decorations that carry out the nutrition theme.

1941-75

NEW INTERNATIONAL COMMITTEE ON FOOD AND NUTRITION POLICY.

Frances M Magrabi

Nutr Program News p. 1-6. Jan/Apr 1975.

1.982 A2W955

Advisory committees, Agricultural development, Economic development, Family planning, FAO/WHO, Food production, Nutrition policy, Population trends.

Abstract: The background and purpose of the International Food and Nutrition Policy Committee, formed in 1973, is presented. The history of the Food and Agriculture Organization of the United Nations leading to the creation of the new committee is depicted. The author discusses some interdisciplinary issues which the committee should consider: goals and programs for national economic development, population, family planning, functions of the family, systems for agricultural production and marketing, and the role of women.

1942-75

MARCH TO THE TUNE OF THE CHILD NUTRITION BICENTENNIAL PROJECT.

Sch Foodserv J 29 (7): 32, 34, 36. July/Aug 1975.

389.8 SCH6

Child nutrition programs, Food service workers, Nutrition education, School food service.

Abstract: School foodservice operators' participation in the Child Nutrition Bicentennial Project is encouraged. Suggestions on circulating lesson plans coordinated with meals, decorating lunchrooms in line with selected meals, and inviting community members to lunch are discussed. The foodservice operator's unique position for teaching children about nutrition is explained.

1943-75

THE SCHOOL LUNCH PROGRAM: WHAT IT IS, WHAT IT DOES, WHAT IT SHOULD BE DOING.

Josephine Martin

Amer School Board J 162 (10): 23-26. Oct 1975.

LB2831.A4 P6N

Child nutrition, History, Legislation, Nutrition policy, School lunch programs.

Abstract: The ideal of a school lunch program is to provide a food service that is nutritionally adequate, educationally and financially sound, and effectively and efficiently administered. This article discusses the difficulties school boards and superintendents encounter in planning and undertaking this program. The effect of school food service on the economy is also mentioned.

1944-75

YOU'LL LIKE A; IT'S YOUR TYPE.

Josephine Martin

Amer School Board J 162 (10): 26. Oct 1975.

LB2831.A4 P6N

Child nutrition, Dietary standards, School breakfast programs, School lunch programs, Type A lunch.

Abstract: Type A represents the nutritional standards that must be met by schools participating in the National School Lunch Act, as well as the breakfast program funded under the Child Nutrition Act. Within a prescribed framework, school districts have wide latitude in planning meals, and students may choose from among a variety of nutritionally acceptable meals.

1945-75

THREE HANDS REACH FOR SCHOOL LUNCH TAB.

Josephine Martin

Amer School Board J 162 (10): 28. Oct 1975.

LB2831.A4 P6N

Federal aid, School food service.

Abstract: School lunch programs are supported through joint funding by local, state and federal governments. Children from needy families may obtain meals at no cost or at a reduced price. However, other children must pay in full for their food, and these are being forced out of the program by rising prices. Local school district administrators must work with their state and federal legislators to bring these children back into the program.

1946-75

SUPER SOYBEANS SNOWBALL.

Marqaret Mastalerz

Ext Serv Rev U S Dep Agric 46 (6): 14-15. Nov/Dec 1975.

1 X4892X

Cooking methods, Extension agents, Extension education, Extension programs, Soybeans.

Abstract: The success of "Super Soybeans", a program aimed at introducing edible, protein-rich soybeans into the diet of West Virginia families, is examined. Families were encouraged to grow the soybeans and extension workers and nutrition aides helped homemakers prepare dishes using the beans. A 4-H project, Sir Soy, was introduced at "Soybean Night", which was held to announce trial yield results, discuss nutrition, distribute recipes, and sample soybean dishes.

1947-75

WHAT'S HAPPENING IN SCHOOL FOOD SERVICE?

Michael McAteer

Food Nutr 5 (5): 5. Oct 1975.

ATK341.P615

Child nutrition programs, National School Lunch Program, School food service, Student participation.

Abstract: The highlights of a Food and Nutrition Service rep-

BIBLIOGRAPHY

1948-75

ort on school foodservice programs are summarized. Significant items include: the National School Lunch Program (NSLP) is available to more schools than before; student participation in NSLP increased in spite of a decrease in school attendance; number of schools participating in NSLP increased; 91 percent of all school children had foodservice programs available to them; and the number of schools not participating in any of the child nutrition programs decreased.

1948-75

THE UNIVERSAL SCHOOL LUNCH SURVEY.

National Educational Finance Project, School Food Service Project

Paul A Montello, James H Haxey, H William Streitsman
[n. d. 1] 31 1. 1971.

LB3479.U5N35 F6W

Child nutrition programs, Nutrition education, School administration, School breakfast programs, School food service, School lunch programs, Surveys.

Abstract: 1774 persons regarded as most likely to influence national legislation relative to a universal school lunch program were surveyed. Questions posed include who should receive free school lunches, how many meals should be provided per day, and how such programs should be financed. It was concluded that the majority was in favor of expanding the present school food program, there is interest in expanding the breakfast program, and free food eligibility requirements should be lessened.

1949-75

PRINCIPAL CHAMPIONS SCHOOL LUNCH.

Instit/vol Feeding 76 (6): 29. Mar 1975.
TX1.155

Food service management, Nutrition education, Program planning, School food service, School lunch programs, Student participation, Type A lunch.

Abstract: Due to the personal involvement of Oldham County (Ky) High School's principal, lunch participation increased 30-35 percent. Students requested more food choices, shorter lines, and an intimate atmosphere. Accommodating these requests, a lunch/nutrition education program was developed. The program allows for students to select various items from a smorgasbord table to make up their own Type A lunch. It is concluded that the attitude of the school administrator is important to participation.

1950-75

ARE COMMUNITY NUTRITION PROGRAMS MEETING THE NEEDS OF THE ELDERLY?

Darvil C Rankine, Betty Taylor
J Home Econ 67 (6): 37-40. Nov 1975.
321.8 J82

Community programs, Elderly (65 + years), Evaluation methods, Food service, Michigan, Nutrition programs, Surveys.

Abstract: Community nutrition programs in Kalamazoo, Michigan are described and the results of a survey of participants concerning their satisfaction with the program are included. Meal cost and schedule are discussed in addition to meal composition. The special nutritional needs of elderly persons are also briefly noted. The results of the questionnaire survey indicate a fairly high level of satisfaction by participants.

1951-75

SCHOOL LUNCH FIGHTS BACK.

Instit/vol Feeding 76 (10): 44-45. 52. May 15, 1975.
TX1.155

Food service management, School food service, School lunch programs.

Abstract: Helen Walker, President of the American School Foodservice Association is interviewed on the problems and issues currently facing school foodservice managers. According to Mrs. Walker, school lunch prices will increase 60 to 100 percent if President Ford's proposals to end Federal school lunch reimbursement and commodity programs succeed. She also discusses methods of merchandising lunches to children, the need for student education about food, and the problems of other activities competing with school lunches.

1952-75

SCRAMBLE WAY BRATS 'EM ALL.

Sch Foodserv J 29 (8): 71, 73-74. 76. Sept 1975.
389.8 SCH6

Food service management, Menu planning, School food service, School lunch programs.

Abstract: "Scramble Way" is a self selective lunch program with many stations featuring both hot and cold food, and fast exit via one of four cashiers. It has four objectives: offer 3 Type A menus per lunch; cater to students' a la carte desires; fast service; and better fiscal policy. For a school of 2100 students equipment costs are roughly \$70,000. One high school averaged \$100 per day in increased income.

1953-75

HOT LUNCH (MOTION PICTURE).

Gene Searchinger, Suzanne Bauman
Aluminum Association

[n. d. 1] Equinox Products 14 min. sd. color. 16 mm. [1972].
TX945.N65 F6W AV

Federal programs, School food service, School lunch programs.

Abstract: A federally funded school lunch program in Akron, Ohio is described. Steps taken from preparing meals in the kitchen to serving pupils in the school are shown. The need

to keep a meal warm is emphasized.

1954-75

A PROGRAM OF WEIGHT REDUCTION IN CHILDREN.

J B Jr Sidbury, E P Schwartz
Pediatric Annals 4 (5): 81-87. May 1975.

RJ1.P44 F6W

Children, Obesity, Preventive nutrition, Public health programs, Weight reduction.

Abstract: A weight reduction program is recommended for children expected to become obese adults and thereby prevent adult obesity complications and implications. Studies of the prescribed dietary program have led to attempts to determine metabolic alterations engendered by obesity, to evaluate changes in these interrelationships created by the dietary program, and to monitor for possible untoward effects of the regimen. Other discussions include the design of the diet, dietary management, and benefits from the diet.

1955-75

SCHOOL FOOD SERVICE AT THE CROSSROADS?

Joseph E Stewart

Cooking for Profit 44 (295): 16-20, 22-23, 47-48. July 1975.

TX901.C65

Food service management, Food service supervisors, School food service, School lunch programs.

Abstract: Prominent school lunch administrators describe problems and present solutions to problems that face every school lunch program in the country. Problems discussed include pre-plated meal success, soaring food costs, nutritional attitudes, nutrient quality of convenience foods, nutrition education legislation, administrative problems concerning free and reduced price meals, use of USDA commodities, foodservice training programs, long range vs short range planning, distribution systems, and purchasing methods.

1956-75

STUDENTS CHARGE SCHOOL MEALS.

Sch Foodserv J 29 (9): 19-20. Oct 1975.

389.8 SCH6

Food service management, School food service, School lunch programs.

Abstract: An innovative program whereby children charge the price of their school lunches is discussed. The procedures involved in charging meals are detailed along with the apparent advantages of the program: parents billed monthly, increased participation in the lunch program, and the elimination of stolen lunch money.

1957-75

HOW COMMUNITIES CAN GET EXTRA FOOD FOR MOTHERS AND KIDS...THE SPECIAL SUPPLEMENTAL FOOD PROGRAM FOR WOMEN, INFANTS AND CHILDREN.

The Children's Foundation

Washington, The Children's Foundation 4 p. Sept 1974.

TX356.N6 F6W

Food programs, Pregnant women, Supplemental feeding programs, U.S. Dept. of Agriculture.

Abstract: This leaflet briefly discusses the organization and provisions of the WIC program, the Special Supplemental Food Program for Women, Infants and Children. Various questions concerning participant eligibility, the foods provided, program operation, history, funding and evaluation are answered. Steps to be taken in application by local clinics are generally outlined. Those interested in starting such a program will find this fact sheet helpful.

1958-75

CHILD NUTRITION BICENTENNIAL PROJECT.

Katherine G Thomas, Melanie Watts

Food Nutr 5 (5): 6-11. Oct 1975.

AT1341.F615

Child nutrition programs, Food service management, School food service, School lunch, School lunch programs, Student participation.

Abstract: The National School Lunch Program's Child Nutrition Bicentennial Project is described. Its origin, purpose, and objectives are discussed along with the three bicentennial themes: Heritage '76, Festival U.S.A., and Horizon '76. Food and Nutrition Science's efforts in the Bicentennial project are also covered in addition to techniques being used to increase school participation. Methods of enlisting student aid in school meal planning are described and found to be effective in increasing lunch program participation.

1959-75

TYPE A "BRUNCH".

Type A Topics p. 1-2. Jan 1975.

TX341.T9 F6W

Child nutrition programs, Menu planning, Nutrition, School food service, Type A lunch.

Abstract: Ideas are provided for introducing a brunch menu to school students. Guidelines are given for portion size for each food group and how to introduce younger students to breakfast foods being served at times other than breakfast. Four brunch menus are also supplied along with a list of Type A brunch foods for meat/meat alternate, fruit/vegetable, and bread categories.

1960-75

THE USDA STUDY ON HIGH SCHOOL PARTICIPATION IN CHILD NUTRITION PROGRAMS.

U. S., Food and Nutrition Service, Child Nutrition Division
[Washington] 38 l. [n.d.].
LB3475.U533 F6W

Child nutrition programs, High school students, National School Lunch Program, National surveys, School lunch programs, Student participation.

Abstract: An in depth look at the results of a study on high school student participation in the school lunch program. Twenty schools throughout the country participated in the study where administrators, faculty, foodservice personnel, school officials, and students had inputs into the study. Topics covered include closed versus open campuses, merchandising, facilities, price, quality, and variety. School case studies are included as well as a tabulation of student questionnaires.

1961-75

PROGRESS AND PROBLEMS IN ACHIEVING OBJECTIVES OF SCHOOL LUNCH PROGRAM; REPORT TO THE CONGRESS.

U. S., General Accounting Office
[Washington] 40 l. 1973.

LB3479.U5056 1973 F6W

Child nutrition programs, Costs, School administration, School food service, School lunch programs.

Extract: The results of the GAO's review of the administration of the national school lunch program to determine whether its objectives were being achieved effectively, are reported. 46 schools in 13 school districts in California, Indiana, Kansas, Kentucky, Michigan, and Texas were visited. Statistics on school participation in the program for 1969-1972 and reasons for nonparticipation are included. Recommendations for studies to determine methods of enticing nonparticipating schools to join the program are presented.

1962-75

URBAN PUBLIC SCHOOL FEEDING SURVEY - FY 1975.

U.S., Food and Nutrition Service
Washington 18 p. 1975.

TI945.5.S3505 F6W

Milk programs, National School Breakfast Program, National School Lunch Program, National surveys, Public schools, School food service, Student participation.

Report based on March 1975 data.

Abstract: A description of the school food service activity during the month of March 1975 is prepared in a survey for school food service management. Survey analysis includes school location, enrollment, average daily attendance, and the type of food service in the school (National School Lunch Program, other food service, Breakfast Program, and Special Milk Program). Sample public school feeding reports and feeding survey results for fiscal year 1975 are featured.

1963-75

NOT FORGOTTEN BUT STILL POOR.

Virginia Li Wang, Lawrence W Green, Paul H Ephross
College Park, Md. 30 p. 1972.

TI34.W38 F6W

(Maryland University. Cooperative Extension Service monograph 2.)

Expanded Food and Nutrition Education Program, Extension education, Family nutrition, Nutrition aides, Nutrition education, Nutrition programs, Surveys.

Abstract: The second of a series of studies evaluating the work of the Expanded Food and Nutrition Education Program of the University of Maryland's Cooperative Extension Service is particularly concerned with assessing the contribution of paraprofessional nutrition aides, to the health and nutrition knowledge and practices of the poor. Findings strongly indicate a positive contribution from this source.

1964-75

NUTRITION PROGRAM FOR THE ELDERLY: TWO TEXAS PROJECTS OFFER MEALS, COMPANIONSHIP, AND RECREATION.

Melanie Watts

Food Nutr 5 (4): 2-5. Aug 1975.

6TX141.F615

Elderly (65 + years), Nutrition programs, Texas.

Abstract: Two Texas projects sponsored by the Nutrition Program for the Elderly are described. The projects in San Antonio and Abilene provide hot lunches, companionship, and recreation activities for persons 60 and over. The various foodservices used in the program are discussed as well as factors responsible for increased acceptance and popularity of the program. The foodservices provide meals accommodating special diets and still remain under 75 cents in cost.

RECIPES

1965-75

FIRST THANKSGIVING.

Lola Barden

Sch Foodserv J 29 (9): 23-25. Oct 1975.

389.8 SCH6

Holiday foods, Meal planning, Recipes.

Abstract: A brief reenactment of the crossing of the Atlantic on the Mayflower where the reader becomes one of the Pilgrims. The history of the first colonization and the first Thanksgiving along with the foods offered for the first feast are presented. Recipes for cranberry bog salad and no-bake stuffing in 100 portion quantities are included.

1966-75

CONTEMPORARY QUANTITY RECIPE FILE.

John D Birchfield

Boston, Cahners Books 346 p. [1975].

TX820.C67 F6W

Facilities planning and layout, Food preparation, quantity, Food service management, Institutional feeding, Recipes, Standardized recipes.

Includes indexes.

Abstract: Quantity recipes for sauces and gravies, entrees, vegetables, hot fruits, salads, breakfast items, and fruits and melons. The basics of developing and using standard recipes are covered in addition to discussions on modern food production techniques, food facilities layout and equipment design, data processing and cost control, and purchasing and standards. The appendix contains metric conversion tables, cost per portion information, and food measures tables.

1967-75

BELLA ITALY!

Falalia Blair

Instit/vol Feeding 77 (9): 56-58, 68, 72. Nov 1, 1975.

TX1.I55

Cookery, Italian, Cooking methods, Ethnic foods, Food preparation, quantity, Menu planning, Recipes.

Abstract: Italian immigrants have had an impact on American cooking and eating habits. In general, the Italian dishes most popular in the United States come from Southern Italy and Sicily and feature pasta, tomatoes, garlic, and the favorite Italian herbs oregano, basil, rosemary, and thyme. Included are recipes for Italian Sausage with zucchini, Ripe Olive Lasagna, and Espresso-type coffee, which could be used as the basis for an institutional Italian night.

1968-75

HOLIDAY COOKING DOESN'T HAVE TO BE A PAIN & A PANIC.

Donna Boss

Food Management 10 (11): 42-44, 63, 65, 69, 71, 75. Nov 1975.

TX141.F69

Cooking methods, Holiday foods, Meal planning.

Abstract: 10 recipes suited for the holiday season are given. Brief historical accounts of the traditions of serving ham and turkey during Christmas are included. Recipes are given for roast turkey with cranberry bread stuffing, ham slices with dark cherry sauce, pineapple topped sweet potatoes, glazed squash rings and orange slices, no-bake Christmas fruitcake, fruit and nut crunch squares, chicken jubilee, ham croquettes with tomato pea sauce, and turkey, broccoli, and spaghetti casserole.

1969-75

MANY HANDS COOKING, AN INTERNATIONAL COOKBOOK FOR GIRLS AND BOYS.

Terry Touff Cooper, Marilyn Rather

New York, Crowell 50 p. illus. 1974.

TX725.MC6 F6W

Childrens cookbooks, Cookbooks, Recipes.

Abstract: This cookbook, designed for children contains easy recipes from 48 different countries. Also included are some basic general cooking instructions, definitions of cooking terms, and illustrations of cooking tools.

1970-75

CRANBERRIES: MORE TO RELISH THAN RELISH.

Instit/vol Feeding 77 (6): 63. Sept 15, 1975.

TX1.I55

Cookery, Cooking techniques, Cranberries, History, Recipes.

Abstract: A brief history of the uses of cranberries, their versatility, and new cranberry combinations are presented. Included are recipes for cranberry lemon-nut bread and cranberry gllog.

BIBLIOGRAPHY

1971-75

1971-75

THE FAVORITE FOODS OF FALL.
Inst./vol Feeding 77 (6): 82, 104-105. Sept 15 1975.
TX1.155

Cookery, Menu planning, Recipes.
Abstract: A short discussion on the variety of foods available and traditionally served during autumn is accompanied by photographs and recipes. Quantity recipes for split pea soup, jardiniere, piloris's plate, savory sweet spanish onions, and pinto bean hot pot are presented.

1972-75

FLAVOR SECRETS FROM FOREIGN LANDS - BULGARIA.
Food Prod Dev 9 (8): 52. Oct 1975.
RD9000.1.P64

Cookery, Bulgarian, Cooking methods, Recipes, Spice.
Abstract: Bulgarian cooking incorporates wide-spread usage of onion and garlic, red peppers, fennel, oregano, and bay leaf. Cinnamon is used with chicken; allspice, pepper, and oregano with pork; and walnuts throughout Bulgarian cooking. Tips on cooking meat and fish Bulgarian style are given in addition to a recipe for adivsko kapama, a lamb/vegetable stew. The source for other Bulgarian recipes is given.

1973-75

FLAVOR SECRETS FROM FOREIGN LANDS - CUBA.
Food Prod Dev 9 (3): 42. Apr 1975.
RD9000.1.P64

Cookery, Latin American, Flavorings, Recipes.
Abstract: The basic ingredients in Cuban cookery and flavoring are presented. The importance of onion, garlic, sweet pepper, and herbs is emphasized. Popular vegetables are corn, okra, and tomatoes with rice being used in large quantities. A recipe for brazo gitano, baked cassava roll with corned beef filling is included.

1974-75

FLAVOR SECRETS FROM FOREIGN LANDS: ARGENTINA.
Food Prod Dev 9 (10): 24. Dec 1975.
RD9000.1.P64

Cookery, Argentine, Cookery, South American, Cooking methods, Flavor, Recipes.
Abstract: Argentine cooking, once dominated by beef, is feeling the influx of Spanish and Italian immigrants. The recipe given, for Pastel de Carabaye (Sweet Spiced Beef Pie) combines raisins, cinnamon, tomato sauce, and beef in a wine pastry crust. Instructions are given for obtaining recipes for Humitas, Matambre, and Chimichurri.

1975-75

FLAVOR SECRETS FROM FOREIGN LANDS: CATALONIA.
Food Prod Dev 9 (2): 48. Mar 1975.
RD9000.1.P64

Cookery, Spanish, Cooking techniques, Flavorings, Recipes, Spice.
Abstract: The cookery of the Catalonian Coast is noted for its spiciness and use of rich flavored sauce. Ingredients used in some popular sauces soup are discussed along with a recipe for Zarzuela de Mariscos (Catalonian seafood in peppery sauce).

1976-75

FLAVOR SECRETS FROM FOREIGN LANDS: CZECHOSLOVAKIA.
Food Prod Dev 9 (6): 54. July/Aug 1975.
RD9000.1.P64

Cookery, Czechoslovakian, Czechoslovakia, Flavor, Recipes, Seasonings.
Abstract: Czechoslovakian seasoning and food preferences are briefly described. A recipe is given for Liptauer cheese mold.

1977-75

FLAVOR SECRETS FROM FOREIGN LANDS: ETHIOPIA.
Food Prod Dev 9 (7): 20. Sept 1975.
RD9000.1.P64

Cookery, Cookery, Ethiopian, Recipes, Seasonings, Spice.
Abstract: Ethiopian cooking is spicy and loaded with hot peppers. Accompanying many Ethiopian meals is a spice called berbere made of hot peppers, ginger, cloves, cinnamon, nutmeg, and other spices. The use of honey as a coffee sweetener and as a base for wine is also prevalent. Recipes for Ethiopian chicken and spiced butter are given.

1978-75

FLAVOR SECRETS FROM FOREIGN LANDS: KOREA.
Food Prod Dev 9 (9): 80. Nov 1975.
RD9000.1.P64

Cookery, Korean, Recipes, Seasonings.
Abstract: Korean cooking is characterized by the frequent use of beef, chicken, and fish with many seasonings: soy sauce, garlic, ginger, scallions, pepper, mustard, and sesame seeds. Rice and/or red kidney beans usually accompany meats. Ginseng root is not usually cooked with; it is primarily consumed as a tea or liqueur and forms the base of many medicines. A recipe for Kal Bi Gui, short ribs soup, is given.

1979-75

FLAVOR SECRETS FROM FOREIGN LANDS: NORTHERN GERMANY.
Food Prod Dev 9 (1): 62. Feb 1975.
RD9000.1.P64

Cookery, German, Cooking techniques, Pickled foods, Recipes.
Abstract: Smoking and pickling are two characteristics of German cookery. Foods and ingredients used in the process of

smoking and pickling are discussed. Typical flavoring additions from Russia, Poland and the Baltic are included, along with sweet and sour foods. A recipe for Konigsberger Klopse (Meatballs in lemon sauce) concludes the article.

1980-75

FLAVOR SECRETS FROM FOREIGN LANDS: FINLAND.
Food Prod Dev 9 (5): 42. June 1975.
RD9000.1.P64

Cookery, Finnish, Flavorings, Recipes.
Abstract: Presented is a brief look at the flavoring traits of Finnish cooking. Various flavoring ingredients for baked goods are mentioned including caraway and cardamom. The use of various spices, herbs, and berries is discussed and a recipe for Saltsinat, filled rye pastries, is given.

1981-75

ENTRERS TO CAPTIVATE THE APPETITE--HOOK, LINE, AND SINKER.
Janice Garr
Restaurant Bus 74 (3): 123-128. Mar 1975.
389.2538 P82

Cooking methods, Fish, Mackerel, Menu planning, Trout.
Abstract: Fish can be bought in many forms: fresh, frozen, canned, dried, salted, or smoked. Cooking methods include baking, broiling, poaching, steaming, and frying. Techniques for preparation are given. Trout and mackerel are covered in detail.

1982-75

GOURMET SEARCH (GAME).
Forecast Home Econ 21 (4): F35, F45. Dec 1975.
321.8 H752

Class activities, Classroom games, Educational games, Gourmet cooking, Instructional materials, Vocabulary.
Abstract: 31 words dealing with gourmet food preparation, utensils, and identification can be found in this word search puzzle. Clues are given for each word being searched and indicate the number of letters in the word. Words such as bouquet, brochette, kebob, wok, pasta, pilaf, thyme, and croquette must be searched either vertically, horizontally, or diagonally.

1983-75

A HERITAGE OF FINE FOOD, A HISTORY OF INNOVATION.
Inst./vol Feeding 77 (8): 76-77, 87-88. Oct 15, 1975.
TX1.155
California, Commercial food service, Cookery, Cooking techniques, History, Recipes.
Abstract: The history and heritage of California born foods and foodservices. The introduction of French, Arsenian, Spanish, and Chinese cuisine with native American have resulted in California possessing many diversified food traditions. Food types and trends peculiar to California are discussed including credit for the first McDonald's. Reviews of various California restaurants are given along with recipes for ranch lima and a California culture salad plate.

1984-75

ROYAL PRINCE INSTANT YAM FLAKES.
Joan of Arc Co., Food Service Division
Peoria, Ill. 6 recipe cards. 1 sheet. illus. [n.d.].
TX1803.Y336 P5N
Cakes, Canned foods, Casseroles, Dehydrated foods, Desserts, Doughnuts, Institutional feeding, Recipes, Yams.
Abstract: A group of recipe cards depict utilizing yams. Included is nutritional information, packing container sizes, and storage requirements for yam flakes. The cards have color photographs of the food on one side and detailed recipes on the back. Recipes included are yam doughnuts or crullers, yam crisp, crunchy peanut butter squares, pineapple upside-down yam cake, orange-pineapple yam soufflé, and peanut butter-marshmallow yam casserole.

1985-75

SUPER-BABY COOK-BOOK.
Donna Lawson, Jean Conlon
New York, Macmillan 180 p. [1974].
RJ216.L3 P5N
Cookbooks, Cooking instruction, Infant diets, Infant feeding, Nutrition, Recipes, Special groups, diets.
Abstract: The two authors claim that feeding properly prepared fresh food is better for a baby than feeding commercially packed food. They assert that pre-packed baby food has been overprocessed, has lost nutrients, has too many additives, and may be contaminated. The first section discusses prenatal nourishment, breast feeding, bottle feeding and solids. The second section presents over 75 recipes.

1986-75

SKILLET MEALS GO INTERNATIONAL.
Anne Hanno
Forecast Home Econ 21 (1): F130-F131, F170-F171. Sept 1975.
321.8 H752
Cookery, international, Cooking methods, Fat levels, Flavor, Food preparation, home, Ground beef, Recipes, Spice.
Abstract: Tips are given for adding an international flavor to skillet meals. Suggestions are included for the use of herbs and spices to create flavors indigenous to the following countries: Arabian, China, France, Germany, Greece, Hungary, India, Israel, Italy, Mexico, Polynesian, Scandinavian, South America, Spain, and USSR. Guidelines for buying ground beef are given along with recipes for noodles florentine, polynesian meat balls with rice, mexi-taco hash browns, and chili

- American.
- 1987-75**
MENU PARE GROWS WITH AMERICA'S SPIRIT.
 Instit/vol Feeding 76(6): 115, 117, 119. Mar 15, 1975.
 TX1.I55
 Cookery, American, Cooking methods, Ethnic foods, Food preparation, quantity, Menu planning, Recipes.
 Abstract: Recipes are given for shoo-fly pie, sweet and sour red beets, apple brown Betty, garden salad, Shaker herb soup, dutch green beans, Sally Lulu, pepper-pot soup, Pennsylvania dutch appetizer tray, Shaker Johnny cake, and early American ginger cutouts.
- 1988-75**
ONION: LILY THAT ADDS DASH TO MANY A DISH.
 Instit/vol Feeding 77 (8): 63. Oct 15, 1975.
 TX1.I55
 Cooking methods, Flavorings, Onions, Recipes, Vegetables.
 Abstract: The palatable and marketable qualities of the Spanish onion. The onion as an edible container for ground meats and stuffing is discussed in addition to tips for buying Spanish onions. Three recipes using Spanish onions are given: ole sweet Spanish onion salad, sweet Spanish onion garnish, and tropical onion-orange salad.
- 1989-75**
PILGRIMS DISCOVER AMERICA'S MENU RICHES.
 Instit/vol Feeding 76 (2): 83, 85, 87. Jan 15, 1975.
 TX1.I55
 Cookery, American, Cookery, New England, Cooking methods, Food preparation, History, Recipes.
 Abstract: Pilgrims found that New England was rich in corn, pumpkins, squash, turkey, deer, fish, and cranberries. As the colonies grew and trade increased, more immigrants arrived bringing new foods and cooking styles. Some of the Bicentennial recipes included are for New England boiled dinner, corn bread, ginger pumpkin souffle, baked Indian pudding, clam chowder, and Boston baked beans.
- 1990-75**
PROFIT MORE WITH VEGETABLES.
 Food Serv Mark 37 (10): 19-22, 48. Oct 1975.
 389.2538 F732
 Commercial food service, Cooking methods, Profit, Recipes, Vegetables.
 Abstract: New low cost vegetable combinations for the foodservice operation. Included are recipes and photographs for batter dipped corn on the cob, peanut butter vegetable sauce, stuffed pepper halves, au gratin potatoes, almond-vegetable vinaigrette, honeyed almond carrots, almond mushroom omelet with Creole sauce, eggplant and ham au gratin, and steakhouse mushrooms. Others included are squash pie, vegetable ragout, cream of almond soup, and breaded almond cutlets.
- 1991-75**
GOLDEN TOUCH OF CHINESE CHEFS.
 Betty Baskin, Madelin Schneider
 Instit/vol Feeding 75 (12): 28-29, 54-57. Dec 15, 1975.
 TX1.I55
 Cookery, Chinese, Cooking techniques, Fish, Food preparation, Frying, deep fat, Recipes.
 Abstract: A capsule history of a few Chinese cooking techniques is presented along with recipe ideas. Chef Sun Pai Wong of Kan's Restaurant in San Francisco presents his recipe for sweet and sour whole rock cod in step-by-step photographs. His recipe for sweet and sour fillet of rock cod is also included.
- 1992-75**
REAL AMERICAN COOKING: BICENTENNIAL FOODSERVICE.
 Food Management 10 (7): 42-45, 53, 55, 57, 59. July 1975.
 TX341.F69
 Cookery, American, Cooking methods, Fish, Food preparation, quantity, Menu planning, Recipes.
 Abstract: Selection and preparation hints for Bicentennial meals are presented. Ideas for cooking salmon and other types of fish are included along with suggestions for garnishes, vegetables, beef, pancakes, and desserts. Eight recipes are included: spiced beef, asparagus with Virginia boiled dressing, the king's onion soup, New England poached salmon with egg sauce, pear pancakes with ferry farm sauce, queen of puddings, calico coleslaw, and Indian pudding.
- 1993-75**
SIGNATURE DESSERTS.
 Food Serv Mark 37 (7): 17-20, 24. July 1975.
 389.2538 F732
 Canned foods, Convenience foods, Desserts, Fruits, Prepared foods, Puddings, Recipes.
 Abstract: Recipes and serving suggestions are given for twelve desserts. Convenience foods are the main ingredients.
- 1994-75**
LARGE QUANTITY RECIPES. 3d ed.
 Margaret E Terrell
 American Dietetic Association, Administration Section
 Philadelphia, J B Lippincott 560 p. [1975].
 TX820.A53 1975 F5N
 Cooking methods, Food preparation, quantity, Institutional feeding, Metric system, Miscellaneous foods, Recipes.
 First ed. (1940) by the American Dietetic Association, Administration Section, published under title: Quantity food service recipes.
 Abstract: Tested recipes for large quantity cooking (50 adult portions) are presented. Ingredients are listed in metric and U.S. weights and volumes. Tables of abbreviations, cooking temperatures, and time and temperature requirements for varying atmospheric pressure and altitude are included. Recipes are divided into 15 groups including appetizers and beverages; breads; sauces and stuffings; vegetables; fish; meat; poultry; soups; salads and dressings; sandwiches; pastries; puddings; and cakes and frostings.
- 1995-75**
COOKING FOR TWO.
 U.S., Food and Nutrition Service
 Washington, GPO 89 p. Nov 1973.
 TX661.D3 F5N (Program aid no. 1043)
 Food guides, Food selection, Menu planning, Nutrition, Recipes.
 Printed in large type.
 Abstract: This publication provides menu ideas, helpful hints on planning and serving meals and information on foods needed to maintain health. Most of the recipes are for two servings and would be useful for one and two-person households.
- 1996-75**
USE POULTRY YEAR ROUND FOR ECONOMY, CONVENIENCE, VERSATILITY.
 Food Serv Mark 37 (11): 29-31. Nov 1975.
 389.2538 F732
 Cooking methods, Food service management, Poultry, Recipes, Restaurants.
 Abstract: Recipes for chicken Hawaiian kabob, chicken shepherd's pie, and chicken tater kabob are easily prepared with convenience components to make entrees. Crown center cornish game hens and cherry apricot dressing recipes are also included. Color photographs.
- 1997-75**
COMIDAS HISPANA EN DIETAS DIABETICA. SPANISH FOODS IN DIABETIC DIETS.
 Visiting Nurse Association of Milwaukee
 [Milwaukee] 53 p. illus. [c1975].
 RC662.V5 F5N
 Cookery, Spanish, Diabetic diets, Food exchanges, Recipes.
 Text in Spanish and English.
 Abstract: This bilingual booklet assists Spanish speaking people in the planning of diabetic and reducing diets. The exchange lists included recognize the cultural and social importance of food in diets without exceeding the limits of dietary restrictions. Over 25 recipes for Spanish foods suitable for diabetic diets are included.
- 1998-75**
KIM'S COOKBOOK FOR YOUNG PEOPLE.
 Doris B Young
 Pawtucket, Red Farm Studio 49 p. 1971.
 TX725.Y6 F5N
 Childrens cookbooks, Cookbooks, Cooking equipment (Small), Recipes.
 Abstract: This collection of recipes for lunch, breakfast, dinner, and snacks, is for children; the directions are clear and direct. Sections on safety, cooking utensils, measuring, and a glossary are included.
- 1999-75**
COLONIAL CHRISTMAS.
 Doris Zumsteg
 Sch Foodserv J 29 (10): 45-47. Nov/Dec 1975.
 389.8 SCH6
 Cookery, American, History, Holiday foods, Recipes.
 Abstract: The school foodservice menu can be adapted to fit the spirit of the Bicentennial Christmas celebration. 100-portion recipes for a colonial Christmas meal of Smokehouse Ham with Strawberry Jewel Glaze, Cauldron Creamed Potatoes, Root Cellar Salad, and Apple Pupton are included.

REFERENCE MATERIALS

- 2000-75**
NUTRITIVE VALUE OF AMERICAN FOODS IN COMMON UNITS.
 Catherine F Adams
 U.S., Agricultural Research Service
 Washington, U.S. Gov't. Print. Off. 291 p. 1975.
 TX551.A3 F5N (U.S. Dept. Of Agriculture Agriculture handbook no. 456)
 Charts, Food analysis, Food composition (N.P.), Food composition tables, Food tables, content, Nutrient content determination, Nutrient values.
 Extract: Tabular lists are provided, of values of calories and nutrients supplied by various household measures and market units of food. These charts will serve as an aid to foods-

BIBLIOGRAPHY

2001-75

crvice and health-related personnel in planning and evaluating diets, menu plans, and food supplies and conducting nutritional.

2001-75

MINORITY HEALTH CHART BOOK.

American Public Health Association

[Washington, U.S. Gov't Print. Off.] 92 p. [1974].

RA564.9.A82 P68

American Public Health Association, Charts, Low income groups, Poverty research, Public health, Statistical data.

Prepared for distribution at the American Health Association, 102nd Annual Meeting, New Orleans, Louisiana, October 20-24, 1974.

Abstract: Charts prepared for the 1974 annual meeting of the American Public Health Association give statistics of health and social conditions among the poor. Topics covered include population and migration, accidents, medical care and hospitalization, vital statistics, and housing.

2002-75

COMPREHENSIVE EVALUATION OF FATTY ACIDS IN FOODS; 2: BEEF

PRODUCTS.

B A Anderson, J E Kinsella, B K Watt

J Am Diet Assoc 67 (1): 35-41. July 1975.

389.8 AM34

Beef, Fats and oils, Fatty acids, Food tables, content, Lipids, Meat by-products, Meat cuts.

Abstract: The results of an extensive survey of the literature on lipids of beef--both published and unpublished--during the past fourteen years are reported. A comprehensive table of fatty acids in the separable lean, separable fat, and total edible portions of raw and cooked Choice grade cuts of beef is presented.

2003-75

FOOD SERVICE RESEARCH ABSTRACTS, 1975.

John P Casberger

Society for the Advancement of Food Service Research

West Lafayette, Ind. 41 p. 1975.

TK341.P62 1975 P68

Abstracts, Food service industry, Information sources, Reference materials, Research, Resource materials.

Abstract: A collection of current and pertinent abstracts on research in the food service industry is provided to food service researchers. Topics include such subject areas as methods of processing, packaging, storage, distribution, service of food to individuals, and groups, nutritional values of foods, additives, environmental factors, food economics, and agri-economics.

2004-75

FOOD VALUES OF PORTIONS COMMONLY USED. 12th ed. rev.

Charles Frederick Church, Helen Nichols Church

Philadelphia, J. B. Lippincott 197 p. [1975].

TK551.C45 1975 P68

Charts, Dietary standards, Food additives, Food composition tables, Food guides, Nutrient values.

Abstract: Tabular data on the nutritional value of foods (in serving portions) is presented for reference. A table of the 1974 Recommended Daily Dietary Allowances is presented. Included in the listing are baby foods, combination dishes, soups, fruit, sandwiches, desserts, appetizers and snack foods, sweets, liquid diets, and vegetables. A section on the nutrition labeling of products is also included.

2005-75

CATALOG OF NUTRITION EDUCATION MATERIAL.

Festly Circle

[New York] [12] p. June 1975.

Z5776.N4P3 P68

Bibliographies, Catalogs, Educational resources, Instructional materials, Nutrition education.

Abstract: Aimed at educators in the home economics field, specifically chosen available booklets, kits, and other nutrition-oriented teaching aids are described.

2006-75

FOOD SPENDING AND INCOME.

Nat'l Food Situation NPS153: 10-15. Sept 1975.

1.941 S2P73

Child nutrition programs, Consumer economics, Food cost, Food distribution programs, Food stamp programs, Income, Statistical data.

Abstract: Food expenditures for the first two quarters of 1975 are examined in relation to spendable income. Presented are expenditures for food from U. S. Farms and data on participation in the following programs: food stamp; family food distribution; women, infants and children's, and child nutrition. Also analyzed are expenditures for food in relation to disposable income, food expenditures and income trends, proportion of total consumer expenditures, and Federal cost of USDA food programs for 1971-1975.

2007-75

THE IPT WORLD DIRECTORY & GUIDE 1976.

Institute of Food Technologists

Chicago 1 v. (various pagings). 1976.

TP373.I5 1976 P68

Directories, Equipment, Food processing, Food technology, Guides, Laboratories, Merchandise information, Purchasing, Resource guides.

Abstract: An annual directory for use by the members of Institute of Food Technologists, provides categories of information including IPT Membership Directory, IPT Select Buyers' Guide, IPT's Regional Guide to Testing Laboratories and consultants, IPT Style Guide, IPT Book Review Index, IPT Honor Roles, and IPT Services and Organizations.

2008-75

FOOD PRICE MOVEMENTS AND SHIFTS.

Alden C Manchester

Nat'l Food Situation p. 33-36. Nov 1975.

1.941 S2P73

Consumer economics, Expenditures, Food prices, Statistical data.

Abstract: Food prices per capita for home use have increased 86 percent between 1960 and 1974. Costs of foods that were lower priced in 1970 rose more in 1973 and 1974, than higher priced foods. By July 1975 the price indexes for these foods were at almost these same levels. Between 1971 and 1974, there was a decrease in the quantity of food purchased and a shift to less expensive foods.

2009-75

NUTRITIONAL VALUES OF NABISCO PRODUCTS.

New York, NABISCO 36 p. 1972.

TE535.W8 P68

Food composition, Food composition tables, Food data sources, Food tables, content, Foods.

Abstract: This information provides nutritional composition data on NABISCO products. The values given represent calculated analyses based on nutritional contributions of each component, confirmed by analyses of random samples. Values listed are calories, protein, fat, carbohydrate, ash, sodium, calcium, phosphorus, potassium, iron, vitamin B1, vitamin B2, and vitamin C. In addition, the Basic Four are outlined with the minimum number of servings recommended from each group, and the 1968 RDAs are listed. This information is offered to those prescribing diets, those adhering to a diet, and the general consumer.

2010-75

WORLD FOOD PROBLEM: A SELECTIVE BIBLIOGRAPHY OF REVIEWS.

Hiloslav Rechcigl

Cleveland, Ohio, CRC Press 211 p. [1975].

Z7164.P7842 P68

Agricultural development, Bibliographies, Food economics and consumption, Food production, Food supply, Nutrition, World problems.

Abstract: An authoritative, comprehensive, and up-to-date list of publications is provided to the interested reader covering the world food problem from a multidisciplinary point of view. Topics include the availability of natural resources, present and future sources of energy, environmental quality, population growth, world malnutrition, state of food production, food consumption patterns, future food needs, toxicological aspects of food, agricultural and industrial aspects of food production, and family planning.

2011-75

AUDIOVISUALS FOR NUTRITION EDUCATION; SELECTED EVALUATIVE REVIEWS FROM THE JOURNAL OF NUTRITION EDUCATION.

Sue Ellen Rowe

Society for Nutrition Education

Berkeley, Calif., Society for Nutrition Education 28 p. 1975.

Z5814.V886 P68 (National Nutrition Education Clearing House.

Nutrition education resource series no. 9)

Abstracts, Audiovisual aids, Bibliographies, Educational resources, Food cost, Food stamps, Instructional materials, Nutrition education, Reference materials.

Abstract: Reviews from the Journal of Nutrition Education have been updated with current information on addresses, prices and availability. Materials include activities, coloring books, flannelboard stories, games, kits, audiotapes, records, charts, posters, study prints, films, videotapes, filmstrips, slides, and transparencies. Intended audiences range from the very young to adults.

2012-75

PREGNANCY AND NUTRITION. rev. [ed.].

Society for Nutrition Education

Berkeley, Calif. 11 p. 1975.

Z4814.P7S62 1975 P68 (National Nutrition Education Clearing House.

Nutrition education resource series no. 2)

Bibliographies, Curriculum guides, Instructional aids, Instructional materials, Nutrition education, Preschool children (2-5 years), School children (6-11 years).

Abstract: A list of available printed and audiovisual material is given. These aids are suitable to be used in teaching about nutrition and pregnancy and counseling parents-to-be. Each listed item, evaluated by nutritionists and considered accurate and reliable, contains bibliographic information, ordering details, and descriptors. Author and title indexes are also provided.

2013-75

FOOD ADDITIVES AND FOOD SAFETY.

Society for Nutrition Education

Berkeley, Calif. 11 p. 1975.

Z54776.P7S6 P68 (National Nutrition Education Clearing House.

Nutrition education resource series no. 10)

Audiovisual aids, Bibliographies, Educational resources, Food additives, Food safety, Nutrition education, Reference materi-

als.

Abstract: Listing both popular and technical material, this bibliography is divided into three main categories: Food additives, food safety and contaminants; General and agricultural chemicals and food safety; Microbial infections and intoxications. Pamphlets, journal articles, books, and audiovisuals are listed.

2018-75

A BIBLIOGRAPHY: HOTEL AND RESTAURANT ADMINISTRATION AND RELATED SUBJECTS. 25th ed.

Katherine R. Spidney

Cornell University, School of Hotel Administration

Cornell Hotel Restaurant Admin Quarterly 16 (2): 49-106. Aug 1975.

TX901.C67

Administration. Directories, Hotels, Publications lists, Restaurants.

Abstract: Tourism and hospitality industry publications contained in the Howard B. Meek Library in 1974 are listed in this comprehensive bibliography. Addresses of publishers of periodicals, addresses of organizations and companies, and a topic bibliography are included.

2015-75

SUGAR: 1975; FACTS AND FIGURES FOR THE SUGAR RESEARCHER.

Sugar Association

Washington, Sugar Association 13 p. [1975].

HD9100.S9 F5W

Food economics and consumption, Food preparation, Food prices, Statistical data, Sugar.

Abstract: Tabular data is presented concerning the following topics: world annual sugar production for 1958-1975; sugar producers in 1973/1974; U.S. imports of raw sugar; Florida, Louisiana, and Texas sugar production for 1964-1974; per capita world sugar consumption for 1952-1975; per capita consumption for selected countries; categories of sugar usage for 1965-1974; sugar versus corn sweetener usage; cane sugar prices; and refined sugar wholesale prices in selected parts of the U.S.

2016-75

SELECTED LIST OF RELIABLE AND UNRELIABLE NUTRITION REFERENCES: SUPPLEMENT 1974.

Toronto Nutrition Committee

Toronto, Ontario Hospital Association [14] 1. 1974.

Z5776.W8T62 1974 F5W

Bibliographies, Cookbooks, Diets, Food misinformation, Nutrition, Professional education.

Abstract: Nutrition publications are categorized as reliable and unreliable according to the opinions of Toronto Nutrition Committee members and other nutritionists who have conducted book reviews in nutrition-related journals. Included are categories of books for the community, books for professionals, and therapeutic diet books.

2017-75

FOOD AND NUTRITION PROGRAMS: FISCAL YEAR 1973.

U. S. Food and Nutrition Service

[Washington] 140 p. Aug 1975.

RA42.05.1973 F5W (U.S. Food and Nutrition Service. FNS-139)

Child nutrition programs, Food distribution programs, Food stamp programs, Milk programs, National School Lunch Program, Nonfood assistance programs, Special Food Service Program for Children, Statistics.

Annual statistical review, Final report.

Abstract: This final report on food and nutrition programs for 1973 covers the following programs: child nutrition, national school lunch, school breakfast, special food service, special milk, nonfood assistance, family food assistance, food stamp, and food distribution. Detailed tables for the nation, geographic regions, and individual states relate information concerning number of schools, food stamps issued, and costs per meal for each program.

2018-75

HANDBOOK OF AGRICULTURAL CHARTS.

U.S., Dept. of Agriculture

Washington 164 p. 1975.

HD1753.05 1975 F5W (U.S. Department of Agriculture. Agricultural handbook no. 491.)

Agricultural development, Charts, Food economics and consumption, Food production, Food supply, Handbooks, Labor economics, Population growth, Statistical data.

Abstract: Extensive charts prepared by the United States Department of Agriculture are presented. These charts deal with such topics as the domestic situation: crop production, food prices, and eating habits; foreign production and trade; population and rural development; the family; food and nutrition; food stamp program and school lunch funding; and commodity trends. Information on ordering slides or prints of the charts is included along with an index.

2019-75

BLOOD PRESSURE OF PERSONS 18-74 YEARS; UNITED STATES, 1971/72.

U.S., Public Health Service

Washington, D.C. 23 p. Apr 1975.

RC74.B5 F5W

Age groups, Hypertension, Public health, United States.

Abstract: This report presents preliminary national estimates of blood pressure levels for the civilian, noninstitutionalized adult population of the United States 18-74 years of age

based on findings from the Health and Nutrition Examination Survey of 1971-72.

2020-75

THE IFPA ENCYCLOPEDIA OF THE FOODSERVICE INDUSTRY. 2d ed.

Julie Woodman

International Foodservice Manufacturers Association

Chicago 136 p. 1975.

TI905.I5 1975 F5W

Commercial food service, Directories, Equipment, Food economics and consumption, Food preferences, Food service industry, Marketing, Resource guides, Statistical data.

Abstract: Detailed charts, graphs, tables, and lists are included to give the foodservice marketer, sales training personnel, and the chain executive a handbook of the industry. Included are discussions of such topics as the impact of government regulations on foodservice; business cycles; the market for food, equipment, and supplies; distribution and marketing; size and composition of the foodservice market; the international foodservice market; and lists of associations, distributors, books, and price reports.

2021-75

YOUR GUIDE TO FROZEN CONVENIENCE FOODS; 1975 FROZEN FOODS FACT FILE, PART 2.

Instit/vol Feeding 76 (8): 56, 79, 81, 83, 85, 87. Apr 15, 1975.

TX1.L55

Commercial food service, Convenience foods, Directories, Fast foods, Food guides, Food service management, Frozen foods, Miscellaneous foods.

Abstract: This is the second part of the Frozen Convenience Product Directory. It lists items available in the appetizer, vegetable/meat dish, potato, sandwich, breakfast, juice, egg, bread, pantry and dessert categories. Part 1, in the February issue, listed entrees, and part 3 will cover dry, freeze-dried, and canned products.

PURCHASING, RECEIVING AND STORAGE

2022-75

CLOUT COUNTS: CO-OP BUYING CAN CUT COSTS 20%.

Instit/vol Feeding 76 (12): 29-30. June 15, 1975.

TX1.L55

Cooperative purchasing, Food cost, Food purchasing, Food service management, Hospital food service.

Abstract: The Hospital Council of Southern California's cooperative food purchasing program is saving 10 percent of their food costs. 250 hospitals are buying cooperatively through their agent, Central Purchasing, thereby establishing a negotiating position for food price and quantity. Details of the operation of the Council's co-op program are discussed. It is concluded that small hospitals could realize a 20 percent savings in food costs by buying cooperatively.

2023-75

FOOD PRODUCT SHELF LIFE: SENSORY PANEL EVALUATIONS AND THE OPEN DATING ISSUE.

A E Dethmers, M C Rodriguez

Food Prod Dev 9 (3): 96-98, 100, 102, 104. May 1975.

RD9000.L764

Food inspection, Food production, Food storage, Labeling, Open dating, Shelf life, Taste panels.

Abstract: Congressional consideration of requiring "open date" labeling on food has led to use of terms such as "pull date," freshness date, pack date, expiration date and display date. These dates are defined and further recommendations for the law are discussed, such as use of explanatory statements for the consumer. Dates are determined by the nature of storage which affect shelf life. This article describes at length Swift and Co.'s shelf life studies involving both trained and untrained sensory (taste) panels. How the exact point of product change is determined is presented.

2024-75

BASICS FOR BUYERS: A PRACTICAL GUIDE TO BETTER PURCHASING.

Somerby R Dowst

Boston, Cahners Books 215 p. [1973].

HD52.S.D6 F5W

Cost effectiveness, Evaluation methods, Inventories, On the job training, Purchasing.

Abstract: This handbook is planned to help organizational employees charged with the responsibility for purchasing. Sections include the basic purchasing cycle, back-up aids and simplified systems, purchasing communications, supplier relations, and training and self-development. Stock control, better bids, forms design, buyer and quality control are some of the topics discussed. Not a textbook, this book aims to give practical aid to the person on the job.

BIBLIOGRAPHY

2025-75

2025-75

EFFECTIVE PURCHASING MANAGEMENT.

Chuck F. Gee
Cornell Hotel Restaurant Admin Quarterly 16 (3): 2-55, 69.
Nov 1975.
TX901.C67

Food service management, Hotels, Management development, Purchasing, Restaurants.
Abstract: The contemporary problems of hotel and restaurant procurement are reviewed. Within the past few years, worldwide shortages of materials and supplies of all kinds have commanded the attention of governments, environmentalists, and industry leaders everywhere. For business itself to survive, there must be an awareness of purchasing problems and a concerted effort to investigate new methods and strategies of procurement.

2026-75

GRASS-FED BEEF IS CHEAPER, BUT IS IT FOR YOU?

Instit/vol Feeding 75 (12): 27. Dec 15, 1975.

TX1.155

Beef, Fat levels, Food grades, Food prices, Food quality, Food selection.

Abstract: Grass-fed beef as used in various foodservice operations is discussed. The use of grass-fed beef by Bonanza and Ponderosa steak houses is detailed along with the Air Force's use of it in ground beef but not for its steaks. The National Live Stock and Meat Board concludes that there is no comparison between grass-fed and grain-fed beef and that grass-fed beef will never replace the finer cuts of beef in restaurants.

2027-75

HOSPITAL/NURSING HOME CASEBOOK NUMBER 33030.

Food Management 10 (10): 55. Oct 1975.

TX341.F69

Cooperative purchasing, Hospital food service, Purchasing.
Abstract: Three hospital foodservice directors developed the Hospital Council of Southern California group purchasing program which saves hospitals 5 to 20% of food costs, and enables them to get quality food at the lowest price. This article describes their first plan, one for meat purchasing, in detail. It was a success and the group has just finished a pilot program on frozen food, fresh produce and canned goods. Added advantages are that this program saves the foodservice directors' time and gives them more leverage with food vendors.

2028-75

FOOD PURCHASING: PART 1: GENERAL PRINCIPLES (MOTION PICTURE).

National Educational Media, Inc.
Sherman Oaks, Calif. 12 min. sd. color. 16 mm. 1974.

TX356.F68 Pt. 1 F6W AV

Contracts, Food economics, Food grades, Food prices, Food purchasing, Food quality, Food specifications, Recordkeeping.
Abstract: This film focuses on the many and complex factors of food purchasing. It is stressed that the purchasing agent's knowledge is of major importance. A good grounding in grading, packing, specifications, waste, yield, and production is necessary for efficient food purchasing. It is emphasized that the purveyor can be an important source of knowledge for the bulk food purchasing agent.

2029-75

FOOD PURCHASING: PART 2: LET THE BUYER BEWARE (MOTION PICTURE).

National Educational Media, Inc.
Sherman Oaks, Calif. 13 min. sd. color. 16 mm. 1974.

TX356.F68 Pt. 2. F6W AV

Contracts, Food economics, Food grades, Food prices, Food purchasing, Food quality, Food specifications, Recordkeeping.
Abstract: This training film on bulk food purchasing concentrates on the basic knowledge a purchasing agent must possess. Accented are planning, specifications, quality, judgement, claims testing, purveyor selection, and knowledge of what is happening in the food industry. It is noted that the purveyor can be an excellent source of knowledge.

2030-75

MEASURING & CONTROLLING FOOD QUALITY.

Raymond B Peddersen
Food Management 10 (7): 17-18. July 1975.

TX341.F69

Food quality, Food selection, Food service management, Food storage, Hospital food service.
Abstract: Guidelines for establishing food quality measurement procedures are given. Specific steps in taste testing are outlined along with suggestions for using a thermometer, refractometer, brix hydrometer, and a fat analyzer. General recommendations for buying quality meats and vegetables for hospital use are also included as well as hints on proper food handling and storage.

2031-75

PRODUCT SAVVY - BEEF: PORTION CONTROL AND ROASTS.

Instit Distrib 11 (10): 52, 54, 56, 82. Oct 1975.
BD9000.1.15

Beef, Food purchasing, Food quality, Meat cuts, Meat grades, Meat specifications.

Abstract: The USDA institutional meat purchase specifications for beef are discussed. With this article, the foodservice operator can become familiar with the eight USDA grades, grade markings, specification numbers, and the desirability of various cuts. The advantages of precooked beef and a discussion on

grain fed versus range fed beef are included. A complete listing of standardized beef cuts by specification number and common name is supplied.

2032-75

SCHOOL CO-OPS WIELD NEW BUYING CLOUT.

Instit/vol Feeding 77 (6): 27. Sept 15 1975.

TX1.155

Cooperative purchasing, Food purchasing, Food service management, School food service.

Abstract: The advantages of cooperative food buying by small school districts are discussed. Savings of up to 15% by established co-op programs are reported along with the basics of the co-op bidding process, the problem of common purchasing specifications, and the likely future of co-op purchasing programs.

2033-75

FOOD STORAGE GUIDE FOR SCHOOLS AND INSTITUTIONS. Rev. ed.

U.S., Food and Nutrition Service, Child Nutrition Division
Washington 33 p. illus. 1975.

TX601.U522 1975 F6W (U.S. Dept. Of Agriculture. PA-803 rev.)

Donated foods, Facilities planning and layout, Food delivery, Food storage, Institutional feeding, Recordkeeping, Sanitation, School food service.

Abstract: Department of Agriculture guidelines are given for school and institutional food storage. Included are discussions of the receiving area; the dry food storage area, its location, equipment, and ventilation features; the refrigerated food storage area, its location, construction features, and types of units and thermostats available; management practices for proper recordkeeping and inventory control; and recommended housekeeping procedures.

2034-75

WHAT GUARDS YOUR BACK DOOR?

Instit/vol Feeding 75 (9): 58. Nov 1, 1975.

TX1.155

Equipment, Food delivery, Food service management.

Abstract: The use of a receiving room scale can increase foodservice profits substantially by insuring that the full measure of ordered foods are delivered. Details are given on how a scale can increase profits up to 7 percent. Tips are also given for using the scale to keep purveyors vigilant in charging only for what they deliver.

2035-75

WHY COOPERATIVE PURCHASING.

Food Management 10 (10): 36-37, 60, 62, 64, 66. Oct 1975.

TX341.F69

Cooperative purchasing, Hospital food service, School food service.

Abstract: Economic pressures make cooperative purchasing more attractive. Foodservice directors lose some autonomy, but advantages are many. School and hospital cooperative food purchasing result in cost savings, advantages for small hospitals in dealing with purveyors, discount prices, standardized quality, and saving in time and aggravation for foodservice directors. The group may share ideas on product quality, processing techniques, nutrition and availability of new products or substitution products. Described are systems in Oklahoma, Kansas, Chicago and Oakland County.

2036-75

YOUR SUPPLIER'S TELLING YOU SOMETHING.

Instit/vol Feeding 76 (6): 68-70. Mar 15, 1975.

TX1.155

Computer applications, Food delivery, Food purchasing, Food service industry, Inventories.

Abstract: Presented are excerpts of Dr. Harry Krueckeberg's paper on the universal product code (UPC) presented at the 1974 Conference of the Society for the Advancement of Foodservice Research. The creation of the UPC is explained along with supermarket and foodservice utilization schemes. Methods of labeling shipping cartons in accordance with UPC requirements are detailed so that the foodservice operator may be able to check his shipments.

SUBJECT INDEX

ABSENTEEISM

Absenteeism, part 1: how to analyze causes and effects. 1700

ABSTRACTS

Food service research abstracts, 1975. 2003
Audiovisuals for nutrition education: Selected evaluative reviews from the Journal of Nutrition Education. 2011

ACCIDENT PREVENTION

Microfilm press. 1860
Safety Management, a human approach. 1875

ACCOUNTING

You don't know what you got until you lose it. 1567
Accounting handbook for non-accountants. 1575
Managerial accounting: a short course for non-financial managers. 1664

ACTIVITY BOOKS

Fixing and eating. 1368

ACTIVITY LEARNING

NASCO, a food vocabulary game (Game). 1683

ADDITIVES AND ADULTERANTS

Dr. Feinold's diet revolution. 1210
Exaggerated conclusions based on inadequate data. 1323
Food. 1441

ADMINISTRATION

How to plan and organize work. 1512
Supervisory management; a short course in supervision. 1536
Structural planning in organizational development: an often neglected aspect. 1550
Packages for progress: team goal-setting techniques. 1557
The behavioral sciences: what every manager should know (Audiotape). 1577
Forecasting methods for management. 1603

Successful staff meetings. 1666
What an executive should know about organization development. 1709
A bibliography: hotel and restaurant administration and related subjects. 2014

ADMINISTRATOR EDUCATION

How to manage by objectives: a short course for managers. 1670

ADMINISTRATOR RESPONSIBILITY

Front-line management. 1521
No-nonsense delegation. 1566

ADOLESCENTS (12-19 YEARS)

Effect of a combined nutrition education and physical fitness program on the weight status of obese high school boys. 1182
The teenager and obesity (Audiotape). 1184
Food behavior and related factors of Puerto Rican-American teenagers. 1212
Teenage diet, nutrition and exercise (Filmstrips/audiocassettes). 1214
Teenage nutrition and physique. 1259
If kids are your business, so is nutrition. 1262
The adolescent diabetic and diet (Audiotape). 1288
Too much of a good thing? (Filmstrip/record). 1295
The real you (Filmstrip). 1311
Adolescent pregnancy: the influence of growth, nutrition and the environment (Audiotape). 1342
Smoking and obesity: the behavioral ramifications. 1364
Teens teach children nutrition. 1701

ADOPTION

Malnutrition and environmental enrichment by early adoption. 1406

ADULT EDUCATION

Meeting the training challenge. 1611
Continuing education for extension agents. 1679

ADULT NUTRITION EDUCATION

Construction and validation of a nutrition test. 1692

ADULT VOCATIONAL EDUCATION

Meeting the training challenge. 1611
A new dimension in employee development: a system for career planning & guidance. 1623
The Food and Nutrition Information Center. 1660

ADVERTISING

TV and the consumer. 1114
An educator's perspective of FTC's proposed trade regulations on food advertising. 1115
Problem: how to generate student enthusiasm; solution: spiders, gondolas & spray paint. 1473
Flawed TBR proposal illustrates growing need for scientific input in comments. 1511
Problem: how to erase a \$500,000 deficit; solution: a free flow dining program. 1583

ADVISORY COMMITTEES

New International Committee on Food and Nutrition Policy. 1941

AFRICA

Formula makers exploit third world weaknesses. 1229
The coming global famine; a Kappan Interview with Lester B. Brown. 1480

AGE GROUPS

Changes in taste with age - infancy to senescence. 1278
Nutrition and our overpopulated planet. 1294
Dietary-atherosclerosis study on deceased persons. 1305
Nutritional nuances of the term preschool child and the need for precise definition. 1385
Blood pressure of persons 18-74 years; United States, 1971-72. 2019

AGING

Symposium on nutrition. 1211

AGRICULTURAL DEVELOPMENT

The world food prospect. 1423
Government policy and the world food supply. 1431
Does it matter how many of us there will be? 1443
Kohlrabi. 1453
Parsnips. 1466
Persians. 1468
Spinach. 1485
Squash. 1486
Food for us all: the yearbook of agriculture 1969. 1490
New International Committee on Food and Nutrition Policy. 1941
World food problem: a selective bibliography of reviews. 2010
Handbook of agricultural charts. 2018

AGRICULTURAL RESEARCH

That we may eat. 1450

AIR CONDITIONING

Equipment probe II: ventilating and air-makeup systems. 1821

AIRLINE CATERING

Western chicken teriyaki with curried peaches. 1738

ALCOHOLIC BEVERAGES

Coping with food allergy. 1232

ALCOHOLISM

Nutritional factors in alcoholism. 1409
The corporate responsibility in the area of alcoholism. 1556

ALIMENTARY PASTES

From out of the past --- menus for today. 1766
Protein enrichment of pasta products. 1988

Who puts the hole in macaroni? 1915

ALLERGIES

Coping with food allergy. 1232
The National Advisory Committee on hyperkinesia and food additives report to the Nutrition Foundation. 1308
Food additives and hyperactivity: a comparison of food additives in the diets of normal and hyperactive boys. 1325

Treatment of the hyperactive child. 1410

ALLERGY DIETS

Coping with food allergy. 1232

ALMONDS

Nuts - the nutritious nibble. 1420
Almondized menus win patrons' eyes. 1740
Celery hearts almondine. 1755

AMERICAN DIETETIC ASSOCIATION

Position paper on recommended salaries and employment practices for members of the American Dietetic Association. 1582

AMERICAN PUBLIC HEALTH ASSOCIATION

Minority health chart book. 2001

AMINO ACIDS

The endocrinology of adult protein-calorie malnutrition. 1217
Histidine: an essential amino acid for normal adults. 1254
Amino acids and taste. 1279
The nutritional value of bread. 1303
Protein-calorie malnutrition. 1320
Nutrition for the mother nursing her baby (Audiotape). 1374
Astra protein; the project. 1887
Triticale - new miracle grain revitalizes cereal products. 1902

ANALYTICAL DATA

Food consumption surveys: a data source for contamination-monitoring programs. 1171

ANALYTICAL METHODS

Food consumption surveys: a data source for contamination-monitoring programs. 1171
Protein value of two imitation milks; chemical and biologic assays. 1304
Chilled food systems; effects of chilled holding on quality of beef loaves. 1412

ANEMIA

Histidine: an essential amino acid for normal adults. 1254
Iron supplementation for gestational anemia: a model field trial. 1266

ANIMAL SOURCES OF FOOD

The cost of seats and seat alternates. 1129
Astra protein in cereals. 1152
Meat in the foodservice industry. 1462
Meat identification slide set (Slide). 1507

ANIMAL SOURCES OF FOODS

Energy and land constraints in food protein production. 1469

ANTHROPOLOGY

Food habits research: problems of the 1960's. 1300

APPETIZERS

Little goodies - onion rings and other delectables. 1774

APPLIANCES

Processing appliances: technology sweeps the kitchen. 1863

APPRENTICESHIPS

Culinary apprenticeships earn respect from labor, management. 1635

ARIZONA

The Somerton story, Part II. A progress report on the Somerton demonstration school for migrant child education. 1624

ASCORBIC ACID

The effect on winter illness of large doses of vitamin C. 1149
Key nutrients and health: vitamin C. 1242

ASIA

The coming global famine; a Kappan Interview with Lester B. Brown. 1480

ATHEROSCLEROSIS

Atherosclerosis - part 5: diet trials. 1353

ATHLETES

Diet for sportspeople. 1206
Oscar Berninger's four day super feed. 1425

SUBJECT INDEX

ATHLETICS

ATHLETICS

Oscar Berninger's four day super feed. 1425

ATTITUDES

Want to cultivate some employee trust? 1538
The encouragement of employee creativity and initiative. 1553
Successful persuasion (Motion picture). 1571
Overcoming resistance to change (Motion picture). 1589
Be-attitude - awareness (Filmstrip). 1615
Be-attitude - enthusiasm (Filmstrip). 1616
Be-attitude - self esteem (Filmstrip). 1617
Four attitude is showing: a primer on human relations. 1629

AUDIOVISUAL AIDS

A taxonomy of communication media. 1622
Toward a new "American mentality". 1672
Preparing a slide-tape program: a step-by-step approach, part 2. 1695
Preparing a slide-tape program = a step-by-step approach, part 1. 1696
Audiovisuals for nutrition education; Selected evaluative reviews from the Journal of Nutrition Education. 2011
Food additives and food safety. 2013

AUDIOVISUAL EQUIPMENT

A taxonomy of communication media. 1622
Preparing a slide-tape program: a step-by-step approach, part 2. 1695

AUDIOVISUAL INSTRUCTION

The use of radio and television in nutrition education. 1298
Toward a new "American mentality". 1672
Training: 1975's best return on investment. 1674
Preparing a slide-tape program = a step-by-step approach, part 1. 1696
NBA debates cleanest show in town. 1865

AUSTRALIA

Tanzanian school canteen survey. 1191
Nutritional factors in alcoholism. 1409
TV advertising and its effects on children's eating habits. 1710

AUTOMATION

A computer-tallied menu system. 1731
Announcing an upstairs/downstairs, translateral, conveyorized, automatic, dishwashing contraption - it works! 1805
Broiler boosts burger biz. 1810

BACTERIA

Nonagricultural sources of food. 1435

BAKED GOODS

Convenience and the cost of baked products. 1116
Expand your dessert menu for add-on profits. 1727
Everyday productions of baked goods. 1745
Keep the cookie jar filled. 1747
Create your own bakery. 1768

BAKING

Everyday productions of baked goods. 1745
Keep the cookie jar filled. 1747
Create your own bakery. 1768

BALANCE STUDIES

Balance value, cost and profits. 1739

BANQUETS

Hot food cabinets go the distance. 1828

BASIC FOOD

Understanding food patterns in the U.S.A. 1146
Basic 4 (Game). 1156
A good breakfast (Filmstrip). 1175
Food for thought (Filmstrip). 1227
George Gorge and Wicky Persnick (Filmstrip). 1237
Good food wins the game. (Filmstrip). 1240
Too much of a good thing? (Filmstrip/record). 1295
Menu loved in December as listed in May. 1302
The nutrient express (Filmstrip). 1314
Chow chop: the good eating game from Panty Priis (Game). 1339
Food for life - the basic four (Filmstrip). 1378
The thing the professor forgot. 1381

Vital wittles win the West (Filmstrip). 1387

Stick up for Breakfast (Kit). 1936

BASIC NUTRITION FACTS

Planning for youth in extension's expanded food and nutrition education program. 1153
Every body needs. 1221
Food for thought (Filmstrip). 1227
Key nutrients and health: vitamin A. 1243
Metabolism: putting your food energy to work. 1283
The right combination. 1343
Sugar = a fact sheet. 1369
Nutrition for the mother nursing her baby (Audiotape). 1374
Food for life - the basic four (Filmstrip). 1378
Vital wittles win the West (Filmstrip). 1387
Let's talk about food. 1399
Liberty Bell rings of good nutrition. 1494
Soup's on! the balanced diet bingo game (Game). 1685

BATTERS AND SOUGHS

Expand your dessert menu for add-on profits. 1727

BEANS

In praise of dried beans. 1449
From out of the past --- beans for today. 1766

BEEF

Beef and veal in family meals. 1380
Meat identification slide set (Slide). 1507
Cooking frozen and thawed roasts: beef, pork, and lamb cuts. 1767
Research on nutrition of meat and extender blends shows PER of mixtures close to that of lean beef. 1905
Comprehensive evaluation of fatty acids in foods; 2: beef products. 2002
Grass-fed beef is cheaper, but is it for you? 2026
Product savvy - beef: portion control and roasts. 2031

BEHAVIOR

Taste factors and obesity. 1244
Malnutrition, learning, and behavior. 1275
Long term effects of infant starvation on learning abilities. 1290
Sensitivity to physiological hunger cues: are the obese really different? 1327
Measuring the effects of nutrition on human development and behaviour. 1347
Identifying food-related values of low-income mothers. 1371
Behavioral aspects of management; an introduction (Transparencies). 1515
Behavioral aspects of management: applications (transparencies). 1516
A law of diminishing returns in organizational behavior? 1534
Psychology for managers: a systems approach to human behavior. 1541
The encouragement of employee creativity and initiative. 1553
The corporate responsibility in the area of alcoholism. 1556
How is the climate in your organization? 1560
The behavioral sciences: what every manager should know (Audiotape). 1577
Your attitude is showing: a primer on human relations. 1629

BEHAVIOR CHANGE

Factors influencing motivations in dieting. 1159
Behavior therapy for the obese (Audiotape). 1190
Food additives and hyperactivity; a comparison of food additives in the diets of normal and hyperactive boys. 1325
Smoking and obesity: the behavioral ramifications. 1364
The ticklish business of changing human behavior. 1539

BEHAVIOR MODIFICATION

Behavior therapy for the obese (Audiotape). 1190
Dr. Feingold's diet revolution. 1210
Can we change our food habits? 1284
Treatment of the hyperactive child. 1410
The ticklish business of changing human behavior. 1539
The new psychology for managing people. 1540

1540

Management by motivation. 1543
Behavior modification: a contingency approach to employee performance. 1544
Beyond job enrichment to employment enrichment. 1601

6 blocks to innovation. 1680

BEHAVIORAL OBJECTIVES

Factors influencing motivations in dieting. 1159
Behavioral aspects of management: applications (transparencies). 1516
Absenteeism or attendance: which is industry's problem? 1554
How to write and use performance objectives to individualize instruction. 1621
Behavioral objectives in curriculum development. 1661
A model for competency-based teacher education. 1663
6 blocks to innovation. 1680

BEVERAGES

Beverage consumption patterns in New York State. 1187
Desserts and beverages. 1771

BIBLIOGRAPHIES

Food habits research: problems of the 1960's. 1300
Behavioral objectives in curriculum development. 1661
Catalog of nutrition education material. 2005
World food problem: a selective bibliography of reviews. 2010
Audiovisuals for nutrition education; Selected evaluative reviews from the Journal of Nutrition Education. 2011
Pregnancy and nutrition. 2012
Food additives and food safety. 2013
Selected list of reliable and unreliable nutrition references; supplement 1974. 2016

BIOCHEMISTRY

Biochemical assessment of the thiamine status in patients with neuroses. 1239
Physicians' handbook of nutritional science. 1401

BIOLOGY

Food for life. 1202

BISCUITS

Put the brake on bread losses. 1586

BLOOD ANALYSIS

Hypervitaminosis E and coagulation. 1261

BLOOD GLUCOSE LEVEL

Dietary measures to improve behavior and achievement. 1335

BODY COMPOSITION

Teenage nutrition and physique. 1259

BODY IMAGE

Be-attitude - awareness (Filmstrip). 1615
Be-attitude - enthusiasm (Filmstrip). 1616

BODY TYPE

Teenage nutrition and physique. 1259
Relationships between body build and age of menarche in a group of girls of heterogeneous socioeconomic background. 1312

BONE DISORDERS

Nutritional aspects of bone loss, part 1 of 2 parts. 1143
Epidemiological and dietary aspects of rickets and osteomalacia. 1367

BOOKKEEPING

Accounting handbook for non-accountants. 1575

BOTULISM

Botulism in commercially canned foods. 1292
Botulism. 1872

HEALTH

Nutrition, growth and development. 1177

BRAZIL

Vulnerable periods of lactation - a view on breast feeding practices in Brazil. 1360

BREADS

The role of bread in international nutrition. 1155
The nutritional value of bread. 1303
Food for life - the basic four (Filmstrip). 1378
The iron controversy: Should bread and flour be fortified? 1497
Put the brake on bread losses. 1586
Convenience plus versatility watch growing consumer interest in home baking. 1776

SUBJECT INDEX

CENTRAL NERVOUS SYSTEM

Coconut bread as a means of improving protein nutrition. 1890
The changing world of enrichment. 1898

BREAKFAST

Break the fast (Filmstrip). 1165
A good breakfast (Filmstrip). 1175
Don't be a breakfast skipper (Filmstrip). 1209
The increasing importance of grain foods. (Filmstrip). 1264
It's breakfast time (Kit). 1267
Cereal: champion of breakfasts? 1408
Breakfast & brunch dishes for foodservice menu planning. 1753
Breakfast: hallmark of good nutrition. 1922
Stick up for Breakfast (Kit). 1936

BREAKFAST CEREALS

The increasing importance of grain foods. (Filmstrip). 1264
Cereal: champion of breakfasts? 1408

BREAST FEEDING

Advertising and infant feeding. 1141
White paper on infant feeding practices. 1178
Feeding an infant (Filmstrip). 1222
Feeding an infant (Slides). 1223
Human milk and lactation. 1230
Healthy baby posters (Poster). 1251
The unfavorable trend in infant feeding. 1319
Infant nutrition and socio-cultural influences in a village in central Mexico. 1350
Vulnerable periods of lactation - a view on breast feeding practices in Brazil. 1360
Nutrition for the mother nursing her baby (Audiotape). 1374
Pathological growth and maturation in infants and children associated with modern methods of feeding. 1375
Breast-feeding: first thoughts. 1393
Infant care and development. Set 2. (Filmstrip). 1657

BROILERS (EQUIPMENT)

Broiler boosts burger biz. 1810
Equipment probe 6: broilers, griddles, and fryers: the ABC's of a successful foodservice operation. 1823
Researchers probe infra-red. 1852
The complete book of cooking equipment. 1864

BUDGETING

Convenience and the cost of plate dinners and skillet main dishes. 1120
Economical meals for a month. 1121
The cost of meats and meat alternates. 1129
Food plans and family budgeting. 1130
Cost control and reduction: the supervisor's contribution to profits. 1513
The energy crisis in the public schools: alternative solutions. 1537
You don't know what you got until you lose it. 1567
Preparing your budget. 1581
Problem: how to offer low cost meals; solution: mandatory meal tickets. 1585
La seleccion de los alimentos para la familia Gomez. 1726
Balance value, cost and profits. 1739

BUDGETS

Annual price survey - family budget costs. 1117
Who's making the profit? 1829

BUFFETS

School lunches go buffet. 1732

BULLETIN BOARDS

Shop around. 1132
Play it smart, eat a well-balanced diet. 1332

BUSINESS EDUCATION

Successful catering. 1704

BUSINESS SKILLS

The manager and the law (Motion picture). 1506
The pay-off from electronic controls. Part 1: Point-of-sale control. 1519
Supervisory skills (Audiotape). 1576

CAPETERIAS

Tasmanian school canteen survey. 1191
1975 vs 1972: where are Americans eating out? 1606
Keep the cookie jar filled. 1750
IBM cafeteria: programmed for fast traffic. 1833
North Dakota State graduates to individualized dining. 1847
Minuteman High School: bicentennial foodservice. 1921

CAKES

Strawberries: harvesting ideas from America's favorite fruit. 1789
The Wilton yearbook of cake decorating. 1798
Royal Prince instant yam flakes. 1984

CALCIUM

Nutritional aspects of bone loss, part 1 of 2 parts. 1143

CALCULATED NUTRIENT CONTENT

Protein value of two imitation milks; chemical and biologic assays. 1304

CALIFORNIA

Problem: how to improve employee morale; solution: switch to a four-day week. 1584
26 miles across the sea. 1607
Student-run restaurant serves main course of foodservice training. 1707
Food & Chicanos at the farm camps. 1927
A heritage of fine food, a history of innovation. 1983

CALORIC INTAKE

Calories: enough is enough (Motion picture). 1273

CALORIC VALUES

What you can tell your mother about potatoes (Poster). 1134
The real you (Filmstrip). 1311
Calories and weight. 1324

CANADA

Education in the community through public health. 1919

CANCER

Nutrition, diet, and cancer. 1317
Exaggerated conclusions based on inadequate data. 1323

CANDY

Nutritionist sees operators awareness as key to success in answering unfair charges. 1464

CANNED FOODS

Botulism in commercially canned foods. 1292
Taking stock - convenience foods face new truths in menu planning. 1595
Soup to salad, peaches cling to any dish. 1787
Winning pair: fresh, canned Bartlett's. 1799
ABC's of canning (Audiotape). 1892
Royal Prince instant yam flakes. 1984
Signature desserts. 1993

CANNING

Botulism. 1872
ABC's of canning (Audiotape). 1892

CARBOHYDRATE METABOLISM DISORDERS

The saccharine disease. 1185
Summary of the conference on lactose and milk intolerance. 1241
Effect of oral contraceptives and vitamin B6 deficiency on carbohydrate metabolism. 1345
Carbohydrates and their roles. 1351
Sugars in nutrition. 1356

CARBOHYDRATE MODIFICATIONS

Dietary measures to improve behavior and achievement. 1335

CARBOHYDRATE-RICH FOODS

The saccharine disease. 1185
Sugar in the diet of man; a summary. 1203

Is the risk of becoming diabetic affected by sugar consumption? 1252

Sugars in nutrition. 1356

Sugar in the diet of man. 1366

Sugar - a fact sheet. 1369

CARBOHYDRATES

Diseases associated with refined carbohydrates: dental caries and periodontal disease. 1140

The role of dietary carbohydrates in plaque formation and oral disease. 1166

The role of refined carbohydrates on large bowel behavior and disease. 1169

Carbohydrates and their roles. 1351

Liberty Bell rings of good nutrition. 1894

Economics of producing nutrients from cellulose. 1894

CARCINOGENS

Nutrition, diet, and cancer. 1317
Exaggerated conclusions based on inadequate data. 1323

CARDIOVASCULAR DISORDERS

A tool for individualized management of fat-controlled diets. 1268
The Framingham heart study: habits and coronary heart disease. 1276
The nutrition crisis: a reader. 1282

Dietary-atherosclerosis study on deceased persons. 1305
Atherosclerosis - part 5: diet trials. 1353

CAREER CHOICE

Exploring careers in hospitality & food service. 1642
Careers in home economics (Filmstrip). 1684

CAREER EDUCATION

Competency-based professional education in home economics: selected competencies and criteria. 1609
Commercial cooking and baking I-9193, home and family education - 2751 (nutritious meal planning). 1639
Personality, perseverance, planning = prepared students. 1662
Metrics in career education. 1667
Metrication + home economist = opportunity. 1678
What is a cook? (Filmstrip). 1694
Eating places. 1720
Clean restaurant (Filmstrip). 1878
Clean people (Filmstrip). 1879
Clean food (Filmstrip). 1880

CAREER LADDERS

Development of career progression systems for employees in the foodservice industry. 1447
Occupation: supervisor. 1532
Investing in people: a report for the foodservice industry (Filmstrip). 1573
How to invest in people: a guide for professional management (Filmstrip). 1574

How reliable are merit rating techniques? 1590

Framework for home economics related occupations. 1611

What makes an effective employee training program? 1625

How career ladders aid your career-development system. 1654

Training employees isn't enough. 1697

Climbing the job ladder. 1699

What does it take for a woman to make it in management? 1717

CAREER OPPORTUNITIES

Framework for home economics related occupations. 1613
Careers in home economics (Filmstrip). 1627

Careers in home economics (Filmstrip). 1684
Cooks, chefs, and related occupations (Motion picture). 1705

CAREER PLANNING

A new dimension in employee development: a system for career planning & guidance. 1623
Personal resume preparation. 1659

CAREERS

Salad preparation. 1786

CASE STUDIES

The pay-off from electronic controls. Part 1: Point-of-sale control. 1519

CASH REGISTERS

The pay-off from electronic controls. Part 1: Point-of-sale control. 1519

CASSEROLES

Royal Prince instant yam flakes. 1984

CATALOGS

The Wilton yearbook of cake decorating. 1798

AMP Food Service ware handling guide. 1803

Catalog of nutrition education material. 2005

CATERING

Academic route to greater efficiency. 1416
Are OHD/HND courses really on the ball? 1612

Successful catering. 1704

Dishes for special occasions for foodservice menu planning. 1724

What was learnt at Malvern. 1797

Test thermometers, aid or gadget? 1843

CELEST

Celery hearts alsodine. 1755

CELLULOSE

Economics of producing nutrients from cellulose. 1894

CENTRAL KITCHEN

Single service for --- people at work and study. 1592

CENTRAL NERVOUS SYSTEM

Nutrition, growth and development. 1177

SUBJECT INDEX

CERTIFICATION

CERTIFICATION

Mandatory certification: another turn of the screw. 1619
 Certification bag spreads. 1628
 Working and learning in school foodservice. 1636
 Wisconsin city requires food managers course. 1653
 Problem: how to update a sanitation program: Solution: a home study course. 1877

CHANGE

Changes in taste with age - infancy to senescence. 1278
 Structural planning in organizational development: an often neglected aspect. 1550
 Beyond job enrichment to employment enrichment. 1601

CHANGE AGENTS

Overcoming resistance to change (Motion picture). 1589

CHARTS

Work productivity: getting the most for the time. 1528
 Food yields summarized by different stages of preparation. 1775
 Nutritive value of American foods in common units. 2000
 Minority health chart book. 2001
 Food values of portions commonly used. 2008
 Handbook of agricultural charts. 2018

CHECK LISTS

Checklist for food facilities planning. 1812
 A checklist for disposing of food waste woes. 1814
 A master plan for energy management [part 4]. 1839
 Reducing lighting bills --- six super ways to do it!. 1851

CHEESE

Au gratin sandwiches. 1742
 American cheese alternate acceptable in child-feeding program. 1911

CHEFS

Instructor's guide for the teaching of professional cooking. 1644
 Cooks, chefs, and related occupations (Motion picture). 1705

CHEMICAL CONTAMINANTS

Finding out what else you eat. 1257

CHEMICAL PROPERTIES

Carbohydrates and their roles. 1351

CHEMICAL PROPERTIES OF FOOD

Storage, processing, and nutritional quality of fruits and vegetables. 1906

CHEMICALS

Floor care supplies: what you should know about the three major types: chemicals, replaceable tools and machines. 1826

CHICAGO

Food behavior and related factors of Puerto Rican-American teenagers. 1212

CHICKEN

Western chicken teriyaki with curried peaches. 1738

CHILD CARE

Menus for toddler day care: food preference and spoon use. 1379
 Child development and child health (Filmstrip). 1403
 Careers in home economics (Filmstrip). 1627
 Child care and development, set 1 (Filmstrip). 1630
 Infant care and development. Set 2. (Filmstrip). 1657

CHILD CARE CENTERS

Menus for toddler day care: food preference and spoon use. 1379

CHILD DEVELOPMENT

Dr. Feingold's diet revolution. 1210
 Toward planned nutritionhood. 1296
 Child nutrition is a changing world. 1358
 Child development and child health (Filmstrip). 1403
 Childhood obesity. 1405

CHILD NUTRITION

Head Start: building block to better nutrition. 1150
 What is nutrition? (Filmstrip). 1176
 Nutrition, growth and development. 1177
 White paper on infant feeding practices. 1178
 Education, nutrition, and the child. 1180
 Tasmanian school canteen survey. 1191

The trias' conquest of Custard the cowardly dragon. 1197
 Don't be a breakfast skipper (Filmstrip). 1209
 Dr. Feingold's diet revolution. 1210
 Growing up thin. 1213
 Food - what for? (Videocassette). 1226
 Food for thought (Filmstrip). 1227
 Human milk and lactation. 1230
 Good food was the game. (Filmstrip). 1240

Malnutrition, learning, and behavior.

1275
 Nutrition in the school: grades K through 12. 1277
 Toward planned nutritionhood. 1296

Chomp chomp: the good eating game from Pantry Pride (Game). 1339
 Infant nutrition and socio-cultural influences in a village in central Mexico. 1350

Dietary cholesterol control - for all infants? 1352
 Child nutrition in a changing world. 1358

Fixing and eating. 1368
 The thing the professor forgot. 1381
 Nutritional nuances of the term preschool child and the need for precise definition. 1385

Vital vittles win the West (Filmstrip). 1397
 Child development and child health (Filmstrip). 1403
 Childhood obesity. 1405

Malnutrition and environmental enrichment by early adoption. 1446
 Vending machines don't have to be villains. 1491
 Child care and development, set 1 (Filmstrip). 1630

Live action drama teaches nutrition. 1668
 Teens teach children nutrition. 1701
 American cheese alternate acceptable in child-feeding program. 1911

Why your school district probably can't afford not to participate in the school lunch program. 1930
 Stick up for Breakfast (Kit). 1936
 The school lunch program: what it is, what it does, what it should be doing. 1943

You'll like A; it's your type. 1944

CHILD NUTRITION PROGRAMS

Child nutrition: a long way to go. 1498
 Bicentennial menus on parade. 1723
 Boston tea party launches Bicentennial. 1725
 School lunches go buffet. 1732
 Breakfast: hallmark of good nutrition. 1922
 New chef in the kitchen? 1931
 A picture of health. 1935
 Kids eat and learn during school recess. 1937
 School foodservice at the crossroads. 1938
 March to the tune of the Child Nutrition Bicentennial Project. 1942
 What's happening in school food service? 1947
 The universal school lunch survey. 1948
 Child Nutrition Bicentennial Project. 1958
 Type A "brunch". 1959
 The USDA study on high school participation in child nutrition programs. 1960
 Progress and problems in achieving objectives of school lunch program. 1961
 Food spending and income. 2006
 Food and nutrition programs: fiscal year 1973. 2017

CHILD REARING PRACTICES

TV and the consumer. 1114
 Infant nutrition and socio-cultural influences in a village in central Mexico. 1350
 Pathological growth and maturation in infants and children associated with modern methods of feeding. 1375

CHILDREN

TV and the consumer. 1114
 Emotional aspects of obesity in children. 1168
 The trias' conquest of Custard the cowardly dragon. 1197

Obesity and the question of cholesterol reduction in infancy and childhood. 1200

Diet for the diabetic child. 1290
 Evaluation of a low-lactose nutritional supplement in malnourished children. 1293

The National Advisory Committee on hyperkinesia and food additives report to the Nutrition Foundation. 1308
 Pathological growth and maturation in infants and children associated with modern methods of feeding. 1375
 Menus for toddler day care: food preference and spoon use. 1379
 Treatment of the hyperactive child. 1410

TV advertising and its effects on children's eating habits. 1710
 A program of weight reduction in children. 1954

CHILDREN'S COOKBOOKS

Fixing and eating. 1368
 Crunchy bananas and other great recipes kids can cook. 1716
 Many hands cooking, an international cookbook for girls and boys. 1969
 Kid's cookbook for young people. 1998

CHILDREN'S STORIES

The trias' conquest of Custard the cowardly dragon. 1197
 The nutrient express (Filmstrip). 1314
 The thing the professor forgot. 1381

CHILE

Good food was the game. (Filmstrip). 1240

CHINA

Prospective maternal nutrition study in Taiwan: rationale, study design, feasibility, and preliminary findings. 1163
 Possible improvement in quality of human progeny by maternal dietary intervention. 1258

CHOLESTEROL

Obesity and the question of cholesterol reduction in infancy and childhood. 1200
 Sugar in the diet of man; a summary. 1203
 A tool for individualized management of fat-controlled diets. 1268
 The influence of some dietary factors on cholesterol metabolism. 1307
 Dietary cholesterol control - for all infants? 1352

CHOLESTEROL-LOW DIETS

Obesity and the question of cholesterol reduction in infancy and childhood. 1200

CITRUS FRUITS

Citrus: golden fruit on the menu yields gold. 1756

CLASS ACTIVITIES

Shop around. 1132
 Planning for youth in extension's expanded food and nutrition education programs. 1153
 Nutrition labeling: cans teach nutrition. 1173
 Play it smart, eat a well-balanced diet. 1332
 Alternate protein source comparisons. 1386
 Spice and herb roulette (Game). 1478
 What food is it? (Game). 1496
 Food teachers: the recipe as lesson plan. 1610
 Colonial Christmas: bicentennial classroom activities. 1631
 Home economics, grades 10-12. 1658
 Kitchen search (Game). 1838
 All American lunch: oasis of good eating. 1918
 Gourmet search (Game). 1982

CLASSROOM GAMES

Nutrition labeling: cans teach nutrition. 1173
 Spice and herb roulette (Game). 1478
 What food is it? (Game). 1496
 Meter-liter-gras, the metric measure game. (Game). 1675
 Soup's on! the balanced diet bingo game (Game). 1685
 Kitchen search (Game). 1838
 Gourmet search (Game). 1982

CLASSROOM MATERIALS

Approximate nutritive values of common foods. 1384

CLEANING

The complete dishwasher (Filmstrip). 1815
 Floor care supplies: what you should know about the three major types: chemicals, replaceable tools and machines. 1826

SUBJECT INDEX

CONSERVATION

icals, replaceable tools and machines. 1826
Food poisoning and food hygiene. 1870
CLEANING EQUIPMENT
Announcing an upstairs/downstairs, translateral, conveyorized, automatic, dishwashing contraption - it works!. 1805
Evaluation of household dishwashing machines for use in small institutions. 1813
The complete dishwasher (Filmstrip). 1815
Conversion saves capital equipment investment. 1816
Equipment probe 7: cut labor and material costs with systematized dishwashing. 1824
Floor care supplies: what you should know about the three major types: chemicals, replaceable tools and machines. 1826
Scurry waste could rob you of \$21,000/yr. 1856
Upgrading warewashing efficiency. 1862
CLINICAL DIAGNOSIS
Biochemical assessment of the thiamine status in patients with neuroses. 1239
CLINICAL INVESTIGATIONS
Atherosclerosis - part 5: diet trials. 1353
CLINICAL NUTRITION
Vitamin E: key to youthful longevity. 1164
The role of dietary carbohydrates in plaque formation and oral disease. 1166
Niacin. 1199
Endemic goiter and antithyroid agents. 1216
The endocrinology of adult protein-calorie malnutrition. 1217
Biochemical assessment of the thiamine status in patients with neuroses. 1239
Is the risk of becoming diabetic affected by sugar consumption? 1252
Histidine: an essential amino acid for normal adults. 1254
Hypervitaminosis E and coagulation. 1261
Iron deficiency in malnutrition. 1263
The influence of dietary fat on the composition of the body fat of infants. 1265
Iron supplementation for gestational anemia: a model field trial. 1266
Megavitamin therapy. 1274
Evaluation of a low-lactose nutritional supplement in malnourished children. 1293
Oral feeding versus total parenteral nutrition in low birthweight infants. 1321
Effect of oral contraceptives and vitamin B6 deficiency on carbohydrate metabolism. 1345
Atherosclerosis - part 5: diet trials. 1353
Obesity: its pathogenesis and management. 1355
Epidemiological and dietary aspects of rickets and osteomalacia. 1367
Vitamin E therapy in premature babies. 1388
Vitamin levels at term and in the neonate. 1389
Prevention and therapy of diabetes mellitus. 1395
Megavitamin this and megavitamin that. 1397
Physicians' handbook of nutritional science. 1401
Childhood obesity. 1405
Nutritional factors in alcoholism. 1409
Zinc deficiency in sickle cell disease. 1413
CLOTHING INSTRUCTION
Child care and development, set 1 (Filmstrip). 1630
COCONUTS
Coconut bread as a means of improving protein nutrition. 1890
COLD PLATTERS
A cool collection of cold platters. 1758
COLLEGE CURRICULUM
A personalized university course in nutrition. 1634

COLLEGE FOOD SERVICE
Fast food concepts invade uncommon markets. 1434
Food ecology catches on with students. 1436
Can fast service save the campus? 1475
Colleges cope with high costs and shortages. 1481
Why a contractor may do the job better. 1522
College students recruited for war on food waste. 1530
Why you should do it yourself. 1551
Problem: how to erase a \$500,000 deficit; solution: a free flow dining program. 1583
Problem: how to offer low cost meals; solution: mandatory meal tickets. 1585
U. Of Penn. Salvages meal contracts. 1597
Keep the cookie jar filled. 1750
School/college casebook number 37030. 1801
North Dakota State graduates to individualized dining. 1847
COLLEGE STUDENTS
A personalized university course in nutrition. 1634
COLORING AGENTS
Exaggerated conclusions based on inadequate data. 1323
COMMERCIAL FOOD SERVICE
Who are your customers: Gallup data profile the market for nine different types of restaurants. 1400
ARA vends nutritious foods and beverages in 2 N.J. high schools. 1414
Clydesdale assails food faddists, calls for increased education pish; targeting on productivity. 1427
Cumberland Trail to adventures in dining. 1430
The business of nutrition. 1440
High school vendor product sales average less than 4 items per month for each student. 1445
Nutritionist sees operators awareness as key to success in answering unfair charges. 1464
Presidents' forecast: foodservice '76. 1472
Why are people still eating out? 1474
The student market. 1487
The pay-off from electronic controls. Part 1: Point-of-sale control. 1519
How to evaluate the efficiency of your food service operation. 1524
Who can't use lower cost and high quality? 1555
1975 vs 1972: where are Americans eating out? 1606
Commercial cooking and baking I-9193; home and family education - 2751 (Cooking can be profitable). 1637
Commercial cooking and baking - 9193 (Food service with a flair). 1638
Commercial cooking and baking I-9193, home and family education - 2751 (nutritious meal planning). 1639
Personality, perseverance, planning = prepared students. 1662
Eating places. 1720
Dishes for special occasions for foodservice menu planning. 1724
Fish and seafood, the great alternative to expensive meat. 1728
Diet dining - must it stay deadly dull? 1730
Variations on the convenience theme. 1737
Americans have discovered crepes. Have you? 1741
Methods of cooking. 1743
Moon-to-midnight specials: snacks and mini meals. 1748
Convenience potatoes - for profit!. 1757
Eight steps to perfect french fries. 1763
Create your own bakery. 1768
Merchandising frozen entrees that are distinctively yours. 1769
Guesswork means higher cost!. 1770
Little goodies - onion rings and other delectables. 1774
New ways to make meat & potatoes. 1780
Checklist for food facilities planning. 1811
Equipment probe II: ventilating and air-keep systems. 1821
How to save on fats and oils. 1831
Systems approach: renovating dietary

facility (Audiotape). 1832
Modern food service planning. 1837
Are you wrestling with problems solved 25 years ago? 1854
Franchisors outshine independents in study. 1866
A heritage of fine food, a history of innovation. 1983
Profit more with vegetables. 1990
The IFMA Encyclopedia of the foodservice industry. 2020
Your guide to frozen convenience foods; 1975 frozen foods fact file, part 2. 2021
COMMISSARIES
Now, hot lunch for all kids at Reading schools. 1849
COMMODITIES
Food prices. 1437
Per capita food consumption. 1467
COMMUNICATION (THOUGHT TRANSFER)
Successful persuasion (Motion picture). 1571
The behavioral sciences: what every manager should know (Audiotape). 1577
Overcoming resistance to change (Motion picture). 1589
Be-attitude - awareness (Filmstrip). 1615
The fine art of communicating. 1649
COMMUNICATION SKILLS
Communicating with employees: giving directions and orders that get results, part 1. 1523
Communicating with employees: giving directions and orders that get results, part 2. 1525
Successful persuasion (Motion picture). 1571
Be-attitude - awareness (Filmstrip). 1615
How to communicate. 1618
Writing for results in business, government, and the professions. 1641
The fine art of communicating. 1649
How to communicate better with workers. 1652
Personal resume preparation. 1659
Successful staff meetings. 1666
Presenting technical ideas. 1671
Executive speaking; an acquired skill. 1691
You can improve your communications. 1698
Successful persuasion (Film loop). 1708
Effective writing for engineers, managers, scientists. 1713
The speech writing guide. 1715
How to make an effective speech. 1719
COMMUNICATIONS
The new psychology for managing people. 1540
Motivation. 1600
How to communicate. 1618
COMMUNITY PROGRAMS
Education in the community through public health. 1919
Are community nutrition programs meeting the needs of the elderly? 1950
COMMUNITY SURVEYS
Can we change our food habits? 1284
COMPUTER APPLICATIONS
Food service 1980-1985. 1455
The pay-off from electronic controls. Part 1: Point-of-sale control. 1519
Computerizing your menu selections. 1722
A computer tallied menu system. 1731
Your supplier's telling you something. 2016
CONFERENCES
Western Hemisphere Nutrition Congress, 4th, Bal Harbour, 1974. 1398
Nutrition, food needs and technologic priorities: the WorldFood Conference. 1432
Dynamic business-conference technique. 1547
Leadership: needs for the supervisor, for the conference leader. 1579
CONGRESSES
Sugars in nutrition. 1356
CONSERVATION
Energy ideas that work. 1819
Energy and resource conservation needed. 1829
Involving students in energy conservation. 1834
A master plan for energy management [part 4]. 1839
A master plan for energy management,

SUBJECT INDEX

CONSTIPATION

part 1. 1840
A master plan for energy management, part 2. 1841
A master plan for energy management, part 3. 1842
Reducing lightning bills --- six super ways to do it. 1851
Sasbo's pioneers energy research. 1855

CONSTITUTION

The saccharine disease. 1185

CONSUMER ATTITUDE

Consumer satisfaction with food products and marketing services. 1135
Consumer attitudes toward yogurt. 1559
Person power: consumerism's influence on packaging. 1904

CONSUMER ECONOMICS

Annual price survey - family budget costs. 1117
Consumer education services (Filmstrip). 1118
What the industry can do about growing public mistrust. 1119
Convenience and the cost of plate dinners and skillet main dishes. 1120
Economical meals for a month. 1121
The dynamic youth market. 1123
Economics for consumers. 1124
Understand your consumers if you want to keep them happy. 1125
Freezer food concerns. 1126
Consumer math: a guide to stretching your dollar. 1127
Four food choices: Consumer or consumer? (Filmstrip). 1128
The cost of meats and meat alternates. 1129
Shop around. 1132
Consumer satisfaction with food products and marketing services. 1135
Food and nutrition: knowledge, beliefs. 1139
Effect of family life-cycle stage on concerns about food selection. 1195
Food fads (Audiotape). 1297
Homemakers' food and nutrition knowledge - implications for nutrition education. 1390
Food spending patterns of Southern black households. 1392
Food prices. 1437
Per capita food consumption. 1467
The food and fiber system - how it works. 1489
Food for us all: the yearbook of agriculture 1969. 1490
The changing family market. 1527
1975 vs 1972: where are Americans eating out? 1605
Astra proteins: the project. 1887
Food spending and income. 2006
Food price movements and shifts. 2008

CONSUMER EDUCATION

What the industry can do about growing public mistrust. 1119
Economical meals for a month. 1121
Del Monte nutrition guide (Chart). 1122
Economics for consumers. 1124
Consumer math: a guide to stretching your dollar. 1127
Nutrition labeling - tools for its use. 1131
Shop around. 1132
Nutrition labeling lets you in --- on what's inside (Poster). 1136
Food fads (Audiotape). 1297
Let's talk about food. 1399
Clydesdale assails food faddists, calls for increased education push; targeting on productivity. 1427
Food for people, not for profit. 1454
Nutrition labeling: how it can work for you. 1500
Balancing the costs and benefits of nutrient labeling. 1505
Careers in home economics (Filmstrip). 1627
La seleccion de los alimentos para la familia Gomez. 1726
Metrication and the consumer. 1746
Keeping food safe. 1867

CONSUMER PROTECTION

TV and the consumer. 1118
Food fads (Audiotape). 1297
Focus on nutrition: A teacher's handbook for nutrition education: Grades seven through twelve. 1673

CONSUMER SATISFACTION

Understand your consumers if you want to keep them happy. 1125
Some consumer concerns regarding food

labeling and packaging. 1133
Person power: consumerism's influence on packaging. 1904

CONSUMERS

Economics for consumers. 1124
National Nutrition Policy, a special report. 1509

CONTRACEPTIVES, ORAL

Effect of oral contraceptives and vitamin B6 deficiency on carbohydrate metabolism. 1345

CONTRACT FEEDING

Who's making the profit? 1429
The business of nutrition. 1440
Can fast service save the campus? 1475
Why a contractor say do the job better. 1522
Do you swear by (or at) food service contractors. 1529
Why you should do it yourself. 1551
Service systems: bicentennial foodservice. 1591
U. Of Penn. Salvages meal contracts. 1597

CONTRACTS

Do you swear by (or at) food service contractors. 1529
U. Of Penn. Salvages meal contracts. 1597
Food purchasing: part 1: General principles (Motion picture). 2028
Food purchasing: part 2: Let the buyer beware (Motion picture). 2029

CONVECTION OVENS

Behind every kitchen success stands the right oven. 1807
The speed and efficiency of convection ovens. 1857

CONVENIENCE FOODS

Convenience and the cost of baked products. 1116
Convenience and the cost of plate dinners and skillet main dishes. 1120
Accounting for decision-making. 1170
The increasing importance of grain foods. (Filmstrip). 1264
Who can't use lower cost and high quality? 1555
Taking stock - convenience foods face new truths in menu planning. 1595
Training employees for a convenience foods system. 1626
Expand your dessert menu for add-on profits. 1727
Good meals for busy days (Filmstrip). 1736
Variations on the convenience theme. 1737
Convenience potatoes - for profit!. 1757
Convenience plus versatility match growing consumer interest in home baking. 1776
Signature desserts. 1993
Your guide to frozen convenience foods; 1975 frozen foods fact file, part 2. 2021

CONVERSION

Make mine metric (Videocassette). 1669
Metrication and the consumer. 1746
Make mine metric (Motion picture). 1784
Make mine metric (Film loop). 1785

CONVEYOR BELTS

Ungrading warewashing efficiency. 1862

COOK-HELPERS

Hospital job opportunities (Filmstrip/Audiocassette). 1643

COOKBOOKS

The easy 24 hour diet together with the scale down cookbook of 100 new recipes. 1357
Many hands cooking, an international cookbook for girls and boys. 1969
Super-baby cook-book. 1985
Kim's cookbook for young people. 1998
Selected list of reliable and unreliable nutrition references; supplement 1974. 2016

COOKERY

Instructor's guide for the teaching of professional cooking. 1644
Food preparation terms, pt. 2 (Motion picture). 1761
Cranberries: more to relish than relish. 1970
The favorite foods of fall. 1971
Flavor secrets from foreign lands: Ethiopia. 1977
A heritage of fine food, a history of innovation. 1983

COOKERY, AMERICAN

Colonial Christmas offers classrooms fun. 1428
Foodservice celebrates the American Bicentennial. 1439
Christmas and colonial life in the 1700's. 1488
Liberty Bell rings of good nutrition. 1494
Nutrition and regional foods cookery. 1703
Liberty Bell. 1729
Revolutionary taste sensations. 1749
Menu fare grows with America's spirit. 1987
Pilgrims discover America's menu riches. 1989
Real American cooking: bicentennial foodservice. 1992
Colonial Christmas. 1999

COOKERY, ARGENTINE

Flavor secrets from foreign lands: Argentina. 1974

COOKERY, BULGARIAN

Flavor secrets from foreign lands - Bulgaria. 1972

COOKERY, CANADIAN

The right combination. 1343

COOKERY, CHINESE

Golden touch of Chinese chefs. 1991

COOKERY, CZECHOSLOVAKIAN

Flavor secrets from foreign lands: Czechoslovakia. 1976

COOKERY, ETHIOPIAN

Flavor secrets from foreign lands: Ethiopia. 1977

COOKERY, FINNISH

Flavor secrets from foreign lands: Finland. 1980

COOKERY, GERMAN

Flavor secrets from foreign lands: Northern Germany. 1979

COOKERY, INTERNATIONAL

Skillet seals go international. 1986

COOKERY, ITALIAN

Bella Italy!. 1967

COOKERY, JAPANESE

Western chicken teriyaki with curried peaches. 1738

COOKERY, JEWISH

Integrating the Jewish dietary laws into a dietetics program. 1686

COOKERY, KOREAN

Flavor secrets from foreign lands: Korea. 1978

COOKERY, LATIN AMERICAN

Flavor secrets from foreign lands - Cuba. 1973

COOKERY, NEW ENGLAND

Pilgrims discover America's menu riches. 1989

COOKERY, SOUTH AMERICAN

Flavor secrets from foreign lands: Argentina. 1974

COOKERY, SPANISH

Flavor secrets from foreign lands: Catalonia. 1975

Comidas hispanas en dietas diabeticas. Spanish foods in diabetic diets. 1997

COOKIES

Keep the cookie jar filled. 1747

COOKING

Fixing and eating. 1368

COOKING EQUIPMENT (LARGE)

Methods of cooking. 1743
Deep fat frying & hospitals. 1754
New one-pan cooking saves labor. 1779
All about pressure fryers. 1804
Behind every kitchen success stands the right oven. 1807
Broiler boosts burger biz. 1810
Energy ideas that work. 1819
Energy savers. 1820
Equipment probe 4: microwave ovens don't replace but complement conventional cooking units. 1822
Equipment probe 6: broilers, griddles, and fryers: the ABC's of a successful foodservice operation. 1823
How to choose the right equipment. 1830
Iron out your production woes with steamers. 1835
Researchers probe infra-red. 1852
Roundup of ranges. 1853
The speed and efficiency of convection ovens. 1857
Processing appliances: technology sweeps the kitchen. 1863
The complete book of cooking equipment. 1864
Probes clinic for fry chefs. 1876

SUBJECT INDEX

CURRICULUM GUIDES

COOKING EQUIPMENT (SMALL)

Eating quality and thiamin retention of turkey breast muscle roasted and "slow-cooked" from frozen and thawed states. 1220
Americans have discovered crepes. Have you? 1741
Methods of cooking. 1743
Kitchen search (Game). 1838
Heat thermometers, aid or gadget? 1843
Tools for metric measuring. 1858
Processing appliances: technology sweeps the kitchen. 1863
The complete book of cooking equipment. 1864
Kid's cookbook for young people. 1998

COOKING INSTRUCTION

Alternate protein source comparisons. 1396
Meat in the foodservice industry. 1462
Food teaches: the recipe as lesson plan. 1610
Commercial cooking and baking I-9193; home and family education - 2751 (Cooking can be profitable). 1637
Commercial cooking and baking - 9193 (Food service with a flair). 1638
Commercial cooking and baking I-9193, home and family education - 2751 (nutritious meal planning). 1639
Personality, perseverance, planning = prepared students. 1662
Introductory foods: a laboratory manual of food preparation and evaluation. 1681
From out of the past --- menus for today. 1766
Create your own bakery. 1768
Super-baby cook-book. 1985

COOKING METHODS

What you can tell your mother about potatoes (Poster). 1134
Eggs in family meals: a guide for consumers. 1137
Beef and veal in family meals. 1380
Food preparation terms, part 1 (Motion picture). 1608
Instructor's guide for the teaching of professional cooking. 1644
Crunchy bananas and other great recipes kids can cook. 1716
Fish and seafood, the great alternative to expensive meat. 1728
Liberty Bell. 1729
Variations on the convenience theme. 1737
Western chicken teriyaki with curried peaches. 1738
Almondized menus win patrons' eyes. 1740
Americans have discovered crepes. Have you? 1741
Methods of cooking. 1743
Back home on the range: calf, grass-fed beef. 1744
New twists with old favorites. 1751
Fish & seafood dishes for foodservice menu planning. 1752
Celery hearts alondine. 1755
A cool collection of cold platters. 1758
Food preparation terms, pt. 2 (Motion picture). 1761
The egg & you: an industry study. 1762
Vitamin B6 in reheated, held, and freshly cooked turkey breast. 1764
Flavors that sell preserve the sweet taste of success. 1765
Cooking frozen and thawed roasts: beef, pork, and lamb cuts. 1767
Merchandising frozen entrees that are distinctively yours. 1769
How to ... Prepare a French omelet. 1772
The effect of boiling, steaming, pressure cooking and pan-frying on the mineral and vitamin content of three vegetables. 1773
Little goodies - onion rings and other delectables. 1774
New one-pan cooking saves labor. 1779
New ways to make meat & potatoes. 1780
Popularity of peanut butter is spreading. 1781
Presto-chango: turn leftovers into menu magic. 1782
Soup to salad, peaches cling to any dish. 1787
Strawberries: harvesting ideas from America's favorite fruit. 1789
Tiny shrimp don't skip on big taste. 1790

Turkey, turkey, turkey!. 1791
Turn on color and customers with olives. 1792
Powl play: processors swell selections of egg products. 1794
Rice: going with the grain for profits. 1795
Winter corn can butter up menu profits. 1800
How to save on fats and oils. 1831
Iron out your production woes with steamers. 1835
Problem clinic for fry chefs. 1876
Effects of heating methods on vitamin retention in sir fresh or frozen prepared food products. 1886
Super soybeans snowball. 1946
Bella Italy!. 1967
Holiday cooking doesn't have to be a pain & a panic. 1968
Flavor secrets from foreign lands - Bulgaria. 1972
Flavor secrets from foreign lands: Argentina. 1974
Entrees to captivate the appetite--book, line, and sinker. 1981
Skillet seals go international. 1986
Menu fare grows with America's spirit. 1987
Onion: lily that adds dash to many a dish. 1988
Pilgrims discover America's menu riches. 1989
Profit more with vegetables. 1990
Real American cooking: bicentennial foodservice. 1992
Large quantity recipes. 1994
Use poultry year round for economy, convenience, versatility. 1996

COOKING TECHNIQUES

Eggs in family meals: a guide for consumers. 1137
The diabetic diet (in Spanish). 1172
Good meals for busy days (Filastrip). 1736
New twists with old favorites. 1751
Eight steps to perfect french fries. 1763
From out of the past --- menus for today. 1766
Rice: going with the grain for profits. 1795
Cranberries: more to relish than relish. 1970
Flavor secrets from foreign lands: Catalonia. 1975
Flavor secrets from foreign lands: Northern Germany. 1979
A heritage of fine food, a history of innovation. 1983
Golden touch of Chinese chefs. 1991

COOKS

What is a cook? (Filastrip). 1694

Cooks, chefs, and related occupations (Motion picture). 1705

COOPERATIVE PURCHASING

Clout counts: co-op buying can cut costs 208.
Hospital/nursing home casebook number 33030. 2027
School co-ops wield new buying clout. 2032
Why cooperative purchasing. 2035

COPPER

Copper and coronaries: the hidden risk factor. 1228

CORN

Winter corn can butter up menu profits. 1800

CORN OIL

Atherosclerosis - part 5: diet trials. 1353

CORONARY HEART DISEASE

Sugar in the diet of man; a summary. 1203

Copper and coronaries: the hidden risk factor. 1228

A tool for individualized management of fat-controlled diets. 1268

The Framingham heart study: habits and coronary heart disease. 1276

Dietary fibre, coronary heart disease and diabetes mellitus. Part 2. coronary heart disease and diabetes mellitus. 1377

COST EFFECTIVENESS

Convenience and the cost of baked products. 1116

Annual price survey - family budget costs. 1117

Accounting for decision-making. 1170

Balancing the costs and benefits of

nutrient labeling. 1505
How to evaluate the efficiency of your food service operation. 1524
How two lunch programs save money. 1587
Training: 1975's best return on investment. 1674
La seleccion de los alimentos para la familia Gomez. 1726
Balance value, cost and profits. 1739
Methods of cooking. 1743
A master plan for energy management, part 2. 1841
How much money do you throw away with food packaging? 1897
Basics for buyers. 2024

COST-OF-LIVING

Annual price survey - family budget costs. 1117

COSTS

Annual price survey - family budget costs. 1117

Presidents' forecast: foodservice '76. 1472

Cost control and reduction: the supervisor's contribution to profits. 1513

Progress and problems in achieving objectives of school lunch program. 1961

COUNSELING

Symposium on nutrition. 1211

Problem-solving approach to nutrition education. 1693

COUNTRY PROGRAMS

Vitamin A deficiency and blindness prevention. 1160

CRANBERRIES

Cranberries: after the bounce. 1457

Cranberries: more to relish than relish. 1970

CREATIVITY

The encouragement of employee creativity and initiative. 1553

CREPES

Americans have discovered crepes. Have you? 1741

CULINARY ARTS

Culinary apprenticeships earn respect from labor, management. 1635

CULTURAL FACTORS

Intellectual convictions of "health" food consumers. 1174

Pathological growth and maturation in infants and children associated with modern methods of feeding. 1375

Cumberland Trail to adventures in dining. 1430

Food and history: teaching social history through the study of cuisine patterns. 1442

New hope for the hungry? 1459

Christmas and colonial life in the 1700's. 1488

Colonial Christmas: bicentennial classroom activities. 1631

TV advertising and its effects on children's eating habits. 1710

CULTURE

Colonial Christmas offers classroom fun. 1428

Cranberries: after the bounce. 1457

Christmas and colonial life in the 1700's. 1488

Colonial Christmas: bicentennial classroom activities. 1631

CURRICULUM

Integrating the Jewish dietary laws into a dietetics program. 1686

CURRICULUM DEVELOPMENT

Are OMD/RND courses really on the ball? 1612

Behavioral objectives in curriculum development. 1661

CURRICULUM EVALUATION

Are OMD/RND courses really on the ball? 1612

CURRICULUM GUIDES

Framework for home economics related occupations. 1613

A personalized university course in nutrition. 1634

Commercial cooking and baking I-9193; home and family education - 2751 (Cooking can be profitable). 1637

Commercial cooking and baking - 9193 (Food service with a flair). 1638

Commercial cooking and baking I-9193, home and family education - 2751 (nutritious meal planning). 1639

Pregnancy and nutrition. 2012

SUBJECT INDEX

CURRICULUM PLANNING

CURRICULUM PLANNING

- Creative nutrition education. 1193
- Nutrition education brings school together. 1383
- Food teaches: the recipe as lesson plan. 1610
- Rome economics, grades 10-12. 1658
- Behavioral objectives in curriculum development. 1661
- Integration of nutrition in medical education. 1718

CUTLERY

- Cutlery: sharp eye on care keeps kitchen humming. 1818

CYCLE MENU

- 26 miles across the sea. 1607
- Computerizing your menu selections. 1722
- Expand your dessert menu for add-on profits. 1727

CZECHOSLOVAKIA

- Flavor secrets from foreign lands: Czechoslovakia. 1976

DAY CARE PROGRAMS

- The effect of teacher behaviors and food serving arrangements on young children's eating in a day care center. 1247

DAY CARE SERVICES

- The effect of teacher behaviors and food serving arrangements on young children's eating in a day care center. 1247
- Menus for toddler day care: food preference and spoon use. 1379

DEATH RATE

- Relationships of birthweight, maternal nutrition and infant mortality. 1246
- The rationale for, and design of, a randomized controlled trial of nutritional supplementation in pregnancy. 1346

DECISION MAKING

- The time trap. 1562
- The behavioral sciences: what every manager should know (Audiotape). 1577

DEEP FAT FRYERS

- All about pressure fryers. 1804
- How to choose the right equipment. 1830
- The complete book of cooking equipment. 1864

DEFICIENCY DISEASES AND DISORDERS

- Vitamin A deficiency and blindness prevention. 1160
- Nutrition, growth and development. 1177
- Human nutrition and dietetics. 1201
- Effects of trace minerals on biological mechanisms. 1215
- The vitamin conspiracy. 1233
- Histidine: an essential amino acid for normal adults. 1254
- Immune deficiency in malnutrition. 1263
- Calories: enough is enough (Motion picture). 1273
- Starvation. 1328
- Child nutrition in a changing world. 1358
- Vitamin E therapy in premature babies. 1388
- Zinc deficiency in sickle cell disease. 1413

DEHYDRATED FOODS

- Royal Prince instant yam flakes. 1984

DEMOGRAPHY

- 1975 vs 1972: where are Americans eating out? 1606

DENTAL CARIES

- Diseases associated with refined carbohydrates: dental caries and periodontal disease. 1140
- The role of dietary carbohydrates in plaque formation and oral disease. 1166
- Sugar in the diet of man; a summary. 1203
- Dental caries: a review of current research on the prevention of cavities. 1253
- Sugar in the diet of man. 1366
- Diet and dental health (Audiotape). 1382

DENTAL HEALTH

- Diseases associated with refined carbohydrates: dental caries and periodontal disease. 1140
- Dental caries: a review of current research on the prevention of cavities. 1253
- Diet and dental health (Audiotape).

DESSERTS

- Expand your dessert menu for add-on profits. 1727
- Keep the cookie jar filled. 1747
- Dynamite desserts for institutional menus. 1760
- Flavors that will preserve the sweet taste of success. 1765
- Create your own bakery. 1768
- Desserts and beverages. 1771
- Strawberries: harvesting ideas from America's favorite fruit. 1789
- Royal Prince instant yam flakes. 1984
- Signature desserts. 1993

DEVELOPING NATIONS

- Advertising and infant feeding. 1141
- Some methods to improve nutrition in the developing countries. 1225
- Implications for maternal nutrition of protein quality improvement of cereals. 1269
- Malnutrition, learning, and behavior. 1275
- The priority of nutrition in a nation's development. 1348
- World food conference, crisis paper. 1419
- The status of world food trade. 1421
- Government policy and the world food supply. 1431
- Does it matter how many of us there will be? 1443
- The U.S. Role in the world food supply. 1456
- World food supplies and America's resources: a review. 1495
- Astra protein; the project. 1887
- Soy-oil: protein fortified Nigerian maize beverage. 1910

DIABETES MELLITUS

- The diabetic diet (in Spanish). 1172
- Sugar in the diet of man; a summary. 1203
- Many people have diabetes mellitus. 1285
- Mucha gente tiene diabetes mellitus (SPA). 1286
- The adolescent diabetic and diet (Audiotape). 1288
- Planning diabetic diets (Filmstrip). 1330
- Sugars in nutrition. 1356
- Dietary fibre, coronary heart disease and diabetes mellitus. Part 2. coronary heart disease and diabetes mellitus. 1377
- Prevention and therapy of diabetes mellitus. 1395
- Games as teaching aids for diabetic children. 1702

DIABETIC DIETS

- The diabetic diet (in Spanish). 1172
- Is the risk of becoming diabetic affected by sugar consumption? 1252
- The adolescent diabetic and diet (Audiotape). 1288
- Diet for the diabetic child. 1290
- Planning diabetic diets (Slides). 1331
- Comidas hispanas en dietas diabeticas. Spanish foods in diabetic diets. 1997

DIET COUNSELLING

- The teenager and obesity (Audiotape). 1184

DIET IMPROVEMENT

- Nutrition labeling - tools for its use. 1131
- Diet variety for health (Audiotape). 1183
- The teenager and obesity (Audiotape). 1184
- The saccharine disease. 1185
- Possible improvement in quality of human progeny by maternal dietary intervention. 1258
- Implications for maternal nutrition of protein quality improvement of cereals. 1269
- Food habits and nutrient intakes of Filipino women in Los Angeles. 1289
- Dietary measures to improve behavior and achievement. 1335
- Physicians' handbook of nutritional science. 1401
- Soy-oil: protein fortified Nigerian maize beverage. 1910
- Kids eat and learn during school recess. 1937

DIET INFORMATION

- Understanding food patterns in the U.S.A. 1146
- Mac diabetic diet (in Spanish). 1172

- If kids are your business, so is nutrition. 1262
- Nutrition, diet, and cancer. 1317
- Vegetarian diets. 1338
- Basic nutrition and diet therapy. 1344
- Food spending patterns of Southern black households. 1392
- The unsolved problems of the obesities, old and new aspects (Audiotape). 1411
- Nutrition labeling: how it can work for you. 1500
- A guide to good eating the vegetarian way. 1733

DIET PATTERNS

- Understanding food patterns in the U.S.A. 1146
- Factors influencing motivations in dieting. 1159
- Diet variety for health (Audiotape). 1183
- The saccharine disease. 1185
- Good food wins the game. (Filmstrip). 1240
- Nutritional adequacy of diets of a selected group of low-income women: identification of some related factors. 1272
- Can we change our food habits? 1284
- Food habits research: problems of the 1960's. 1300
- Diet and dental health (Audiotape). 1382
- Food spending patterns of Southern black households. 1392

DIET PLANNING

- The diabetic diet (in Spanish). 1172
- Diet in health and disease: rationale and practice. 1204
- Planning diabetic diets (Filmstrip). 1330
- Planning diabetic diets (Slides). 1331
- Vegetarian diets. 1338
- Vegetarianism (Audiotape). 1341
- The easy 24 hour diet together with the scale down cookbook of 100 new recipes. 1357
- Diet dining - must it stay deadly dull? 1730

DIETARY FACTORS

- Diseases associated with refined carbohydrates: dental caries and periodontal disease. 1140
- The role of refined carbohydrates on large bowel behavior and disease. 1169
- Natural toxicants in foods. 1189
- Obesity and the question of cholesterol reduction in infancy and childhood. 1200
- Dental caries: a review of current research on the prevention of cavities. 1253
- The influence of dietary fat on the composition of the body fat of infants. 1265
- The influence of some dietary factors on cholesterol metabolism. 1307
- Atherosclerosis - part 5: diet trials. 1353
- Epidemiological and dietary aspects of rickets and osteomalacia. 1367
- Diet and dental health (Audiotape). 1382
- Prevention and therapy of diabetes mellitus. 1395

DIETARY HISTORY

- Dietary fibre, coronary heart disease and diabetes mellitus. part 1. Historical aspects of fibre in the food of western man. 1376
- Dietary fibre, coronary heart disease and diabetes mellitus. Part 2. coronary heart disease and diabetes mellitus. 1377
- Food and history: teaching social history through the study of cuisine patterns. 1442

DIETARY INFORMATION

- Nutrition labeling - tools for its use. 1131
- Diet in health and disease: rationale and practice. 1204
- Home economics. Foods I (Transparency). 1255
- The nutrition crisis: a reader. 1282
- Atherosclerosis - part 5: diet trials. 1353
- The easy 24 hour diet together with the scale down cookbook of 100 new recipes. 1357
- Soup's on! the balanced diet bingo game (Game). 1685

SUBJECT INDEX

EDUCATIONAL PLANNING

DIETARY STANDARDS

- Food plans and family budgeting. 1130
- The food platform (Motion picture). 1208
- Energy and protein requirements: recommendations by a joint FAO/WHO informal gathering of experts. 1219
- Adolescent pregnancy: the influence of growth, nutrition and the environment (Audiotape). 1342
- You'll like it: it's your type. 1944
- Food values of portions commonly used. 2004

DIETARY STUDY METHODS

- The time dependence of food preferences. 1514

DIETARY SUPPLEMENTS

- Prospective maternal nutrition study in Taiwan: rationale, study design, feasibility, and preliminary findings. 1163

DIETARY SURVEYS

- Nutritional knowledge of health food users in Oahu, Hawaii. 1148
- Factors influencing motivations in dieting. 1159
- The dietary status of new vegetarians. 1167
- Food consumption surveys: a data source for contamination--monitoring programmes. 1171
- Intellectual convictions of "health" food consumers. 1174
- Effect of family life-cycle stage on concerns about food selection. 1195
- Dietary levels of households in the United States, seasons and year 1965-66. 1207
- Food behavior and related factors of Puerto Rican-American teenagers. 1212
- Hydroxyproline index: an indicator of nutritional status; study of Mississippi children. 1236
- Can we change our food habits? 1294
- Food habits and nutrient intakes of Filipino women in Los Angeles. 1289
- A dietary survey of older people in Edinburgh. 1291
- Food additives and hyperactivity: a comparison of food additives in the diets of normal and hyperactive boys. 1325
- The public seminar as a nutrition education approach. 1333
- Food spending patterns of Southern black households. 1392
- Why are people still eating out? 1474
- Consumer attitudes toward yogurt. 1559
- Nutrition and regional foods cookery. 1703
- TV advertising and its effects on children's eating habits. 1710
- Computerizing your menu selections. 1722
- Food & Chicano at the farm camps. 1927

DIETETIC INTERNS

- Attachment learning: a humanistic educational experience. 1714

DIETETIC INTERNSHIP PROGRAMS

- Attachment learning: a humanistic educational experience. 1714

DIETETICS

- Human nutrition and dietetics. 1201
- Diet in health and disease: rationale and practice. 1204
- Howry's basic nutrition and diet therapy. 1306
- Selected list of reliable and unreliable nutrition references; supplement 1974. 2016

DIETETIC AIDS

- Hospital job opportunities (Filmstrip/Audiocassette). 1643

DIETITIANS

- Position paper on recommended salaries and employment practices for members of the American Dietetic Association. 1582

DIETS

- Shaping up. 1205
- The adolescent diabetic and diet (Audiotape). 1298
- Calories and weight. 1324
- Dietary cholesterol control - for all infants? 1352
- Problem-solving approach to nutrition education. 1693

DIETS FOR ATHLETES

- Diet for sportspeople. 1206

DIETS FOR SPECIAL CONDITIONS

- Maternal nutrition in lactation. 1224
- Planning diabetic diets (Filmstrip). 1330
- Planning diabetic diets (Slides). 1331
- Diet dining - must it stay deadly dull? 1730

DIETS IN LACTATION

- Maternal nutrition in lactation. 1224

DIGESTION

- Howry's basic nutrition and diet therapy. 1306
- The nutrition series (Filmstrip). 1316

DIGESTION AND ABSORPTION

- The role of refined carbohydrates on large bowel behavior and disease. 1169
- Evaluation of a low-lactose nutritional supplement in malnourished children. 1293
- Dietary fiber. 1301

DIGESTIVE TRACT

- Dietary fiber. 1301
- Contributions of microorganisms to foods and nutrition. 1362

DINING ROOMS

- North Dakota State graduates to individualized dining. 1847

DIRECTORIES

- The IPT world directory & guide 1976. 2007
- A bibliography: hotel and restaurant administration and related subjects. 2014
- The IPMA Encyclopedia of the foodservice industry. 2020
- Four guide to frozen convenience foods; 1975 frozen foods fact file, part 2. 2021

DISEASE PREVENTION

- Fat babies: prevalence, perils and prevention. 1271
- The Framingham heart study: habits and coronary heart disease. 1276
- Prevention of microbial and parasitic hazards associated with processed foods. 1873
- Sanitation for foodservice workers; teacher's guide. 1874

DISHWASHERS

- Announcing an upstairs/downstairs, translateral, conveyorized, automatic, dishwashing contraption - it works! 1805
- Evaluation of household dishwashing machines for use in small institutions. 1813
- The complete dishwasher (Filmstrip). 1815
- Conversion saves capital equipment investment. 1816
- Equipment probe 7: cut labor and material costs with systematized dishwashing. 1824

DISHWASHING

- Announcing an upstairs/downstairs, translateral, conveyorized, automatic, dishwashing contraption - it works! 1805
- Evaluation of household dishwashing machines for use in small institutions. 1813
- The complete dishwasher (Filmstrip). 1815
- Conversion saves capital equipment investment. 1816
- Equipment probe 7: cut labor and material costs with systematized dishwashing. 1824
- Scully waste could rob you of \$21,000/yr. 1856
- Upgrading warewashing efficiency. 1862
- Food poisoning and food hygiene. 1870

DISORDERS

- Hypervitaminosis E and coagulation. 1261
- Nutrition, diet, and cancer. 1317
- Role of natural and synthetic sweeteners. 1326

DISORDERS OF BODY PARTS AND SYSTEMS

- Starvation. 1328

DISPOSABLES

- School/college casebook number 37030. 1801

DISTRICT OF COLUMBIA

- Stick up for Breakfast (Kit). 1936

DONATED FOODS

- Food storage guide for schools and institutions. 2033

DOUGHNUTS

- Royal Prince instant yam flakes. 1984

DRAMATIC PLAY

- The Aries conquest of Custard the cowardly dragon. 1197
- Live action drama teaches nutrition. 1668

DRUGS

- The National Advisory Committee on hyperkinesis and food additives report to the Nutrition Foundation. 1308

ECONOMIC DEVELOPMENT

- By bread alone. 1924
- New International Committee on Food and Nutrition Policy. 1941

ECONOMIC INFLUENCES

- Food for people, not for profit. 1854
- Impacts of agricultural trade on food and fiber section of the U.S. economy. 1477

ECONOMICS

- Food prices. 1937
- Impacts of agricultural trade on food and fiber section of the U.S. economy. 1477

EDINBURGH, SCOTLAND

- A dietary survey of older people in Edinburgh. 1291

EDUCATION

- Baughman's handbook of humor in education. 1614

EDUCATIONAL ADMINISTRATION

- The change agent's guide to innovation in education. 1650

EDUCATIONAL FINANCE

- Program budgeting for school district planning. 1545

EDUCATIONAL GAMES

- Planning for youth in extension's expanded food and nutrition education program. 1153
- Basic 0 (Game). 1156
- Chomp chomp: the good eating game from Pantry Pride (Game). 1339
- Spice and herb roulette (Game). 1478
- What food is it? (Game). 1496
- Meter-liter-gram, the metric measure game. (Game). 1675
- NASCO, a food vocabulary game (Game). 1683
- Soup's on! the balanced diet bingo game (Game). 1685
- Games as teaching aids for diabetic children. 1702
- The guide to simulations/games for education and training. 1721
- Kitchen search (Game). 1838
- Gourmet search (Game). 1982

EDUCATIONAL METHODS

- Head Start: building block to better nutrition. 1150
- Education, nutrition, and the child. 1180
- Educational techniques in nutrition. 1249
- The use of radio and television in nutrition education. 1298
- Baughman's handbook of humor in education. 1614
- A personalized university course in nutrition. 1634
- Toward a new "American mentality". 1672
- Games as teaching aids for diabetic children. 1702
- The guide to simulations/games for education and training. 1721

EDUCATIONAL OBJECTIVES

- Toward planned nutritionhood. 1296
- How to write and use performance objectives to individualize instruction. 1621
- A model for competency-based teacher education. 1663
- Training by objectives (Audiotape). 1687

EDUCATIONAL PLANNING

- Intellectual convictions of "health" food consumers. 1174
- Creative nutrition education. 1193
- Toward planned nutritionhood. 1296
- Nutrition, human welfare, and economics. 1318
- How to write and use performance objectives to individualize instruction. 1621
- Toward a new "American mentality". 1672
- Training by objectives (Audiotape). 1687
- Construction and validation of a nutrition test. 1692
- Preparing a slide-tape program: a step-by-step approach, part 2. 1695

SUBJECT INDEX

EDUCATIONAL PROGRAMS

- Teens teach children nutrition. 1701
- Relevance check for self-instructional packages. 1711
- Integration of nutrition in medical education. 1718
- The guide to simulations/games for education and training. 1721
- Expressed nutrition information needs of low-income home-makers. 1933
- EDUCATIONAL PROGRAMS**
- Effect of a combined nutrition education and physical fitness program on the weight status of obese high school boys. 1182
- Primary-graders study nutrition. 1313
- Nutrition, mother's health and fertility: the effects of childbearing on health and nutrition. 1407
- Person to person: unique training program helps lunchroom aides deal with individual problems. 1533
- Competency-based professional education in home economics: selected competencies and criteria. 1609
- Are OMD/HND courses really on the ball? 1612
- Mandatory certification: another turn of the screw. 1619
- What makes an effective employee training program? 1625
- Stepping back to basics: defining performance expectations for operations supervisors. 1633
- Culinary apprenticeships earn respect from labor, management. 1635
- Developing the woman manager. 1651
- Wisconsin city requires food managers course. 1653
- Evaluation: a neglected area of competency-based education. 1656
- A model for competency-based teacher education. 1663
- Live action drama teaches nutrition. 1668
- Training: 1975's best return on investment. 1674
- Continuing education for extension agents. 1679
- Food and nutrition minicourse. 1689
- Development and multidimensional evaluation of a food chemistry and nutrition minicourse for high school students. 1690
- Preparing a slide-tape program = a step-by-step approach, part 1. 1696
- Attachment learning: a humanistic educational experience. 1714
- Spirit of '76: Walla Walla captures the past. 1734
- NRA debates cleanest show in town. 1865
- Education in the community through public health. 1919
- A model for a regional centre of nutrition education. 1932
- Kids eat and learn during school recess. 1937
- EDUCATIONAL PSYCHOLOGY**
- The effect of teacher behaviors and food serving arrangements on young children's eating in a day care center. 1247
- Educational techniques in nutrition. 1249
- EDUCATIONAL RESOURCES**
- Nutritional knowledge of health food users in Oahu, Hawaii. 1148
- Nutrition labeling teaching aids (Kits). 1640
- Criteria for the selection and use of visuals in instruction: a workbook. 1647
- Criteria for the selection and use of visuals in instruction: a handbook. 1648
- The Food and Nutrition Information Center. 1660
- Catalog of nutrition education material. 2005
- Audiovisuals for nutrition education: Selected evaluative reviews from the Journal of Nutrition Education. 2011
- Food additives and food safety. 2013
- EDUCATIONAL THEORIES**
- Nutrition, human welfare, and economics. 1318
- EFFECTIVE TEACHING**
- Educational techniques in nutrition. 1249
- A personalized university course in nutrition. 1634
- The guide to simulations/games for education and training. 1721

EGG SUBSTITUTES

- The egg & you: an industry study. 1762
- EGGS**
- Eggs in family meals: a guide for consumers. 1137
- Coping with food allergy. 1232
- Comprehensive evaluation of fatty acids in foods, part 3, eggs and egg products. 1334
- The egg & you: an industry study. 1762
- How to ... Prepare a French omelet. 1772
- Fowl play: processors swell selections of egg products. 1794
- ELDERLY (65+ YEARS)**
- Symposium on nutrition. 1211
- A dietary survey of older people in Edinburgh. 1291
- Symposium on social and economic factors in human nutrition. 1372
- Are community nutrition programs meeting the needs of the elderly? 1950
- Nutrition program for the elderly: two Texas projects offer meals, companionship, and recreation. 1964
- ELEMENTARY EDUCATION**
- Nutrition in the school: grades K through 12. 1277
- Primary-graders study nutrition. 1313
- ELEMENTARY GRADES**
- A good breakfast (Filastrip). 1175
- What is nutrition? (Filastrip). 1176
- Vital vittles win the West (Filastrip). 1387
- Pay to stay in lunchroom. 1580
- Kids eat and learn during school recess. 1937
- ELEMENTARY SCHOOLS**
- The contribution made by school milk to the nutrition of primary schoolchildren. 1188
- EMOTIONS**
- Emotional aspects of obesity in children. 1168
- EMPLOYEE RESPONSIBILITY**
- No-nonsense delegation. 1566
- Motivation. 1600
- Salad preparation. 1786
- EMPLOYEE THEFT**
- Cribs in the kitchen. 1817
- EMPLOYMENT**
- Beyond job enrichment to employment enrichment. 1601
- Personal resume preparation. 1659
- Climbing the job ladder. 1699
- EMPLOYMENT PRACTICES**
- The minimum wage and foodservice. 1568
- Position paper on recommended salaries and employment practices for members of the American Dietetic Association. 1582
- Training employees for a convenience foods system. 1626
- Personal resume preparation. 1659
- ENHANCERS**
- Additives and our food heritage. 1281
- ENDOCRINE DISORDERS**
- Endemic goiter and antithyroid agents. 1216
- The endocrinology of adult protein-calorie malnutrition. 1217
- ENDURANCE**
- Starvation. 1328
- ENERGY**
- The Food Update Delphi Survey forecasting the food industry ten years from now. 1452
- Energy ideas that work. 1819
- Energy savers. 1820
- Energy and resource conservation needed. 1829
- Involving students in energy conservation. 1834
- A master plan for energy management [part 4]. 1839
- A master plan for energy management, part 1. 1840
- A master plan for energy management, part 2. 1841
- A master plan for energy management, part 3. 1842
- Reducing lighting bills --- six super ways to do it. 1851
- Sambo's pioneers energy research. 1855
- ENERGY CRISIS**
- The Food Update Delphi Survey forecasting the food industry ten years from now. 1452
- The energy crisis in the public schools: alternative solutions. 1537

ENERGY METABOLISM

- Starvation. 1328
- ENERGY REQUIREMENTS (PAO)**
- Energy and protein requirements - recommendations by a joint FAO/WHO informal gathering of experts. 1218
- Energy and protein requirements: recommendations by a joint FAO/WHO informal gathering of experts. 1219
- ENGINEERED FOODS**
- Protein enrichment of pasta products. 1888
- Engineered foods: trade-offs and synergisms. 1909
- Industry's goal: the 'complete' food. 1913
- ENRICHED FLOUR**
- The role of bread in international nutrition. 1155
- The changing world of enrichment. 1898
- ENRICHMENT**
- The role of bread in international nutrition. 1155
- The changing world of enrichment. 1898
- Baker's yeast as a protein supplement in corn meal muffins. 1917
- ENRICHMENT AGENTS**
- Additives and our food heritage. 1281
- The iron controversy: Should bread and flour be fortified? 1497
- Why protein fortification of macaroni. 1908
- Baker's yeast as a protein supplement in corn meal muffins. 1917
- ENVIRONMENTAL FACTORS**
- Education, nutrition, and the child. 1180
- Sensitivity to physiological hunger cues: are the obese really different? 1327
- Adolescent pregnancy: the influence of growth, nutrition and the environment (Audiotape). 1382
- Malnutrition and environmental enrichment by early adoption. 1406
- The unsolved problems of the obesities, old and new aspects (Audiotape). 1411
- Must the world go hungry? (Filastrip/Record). 1682
- EQUIPMENT**
- Food service 1980-1985. 1455
- The future of food service: A basis for planning. 1471
- How to evaluate the efficiency of your food service operation. 1524
- Waltham beats the high cost of small system hot feeding. 1599
- School lunches go buffet. 1732
- The Wilton yearbook of cake decorating. 1798
- AMF Food Service ware handling guide. 1803
- Institutions & equipment maintenance. 1806
- Behind every kitchen success stands the right oven. 1807
- Broiler boosts burger biz. 1810
- Checklist for food facilities planning. 1811
- Checklist for food facilities planning. 1812
- Evaluation of household dishwashing machines for use in small institutions. 1813
- A checklist for disposing of food waste woes. 1814
- Conversion saves capital equipment investment. 1816
- Equipment probe II: ventilating and air-makeup systems. 1821
- Equipment probe 7: cut labor and material costs with systematized dishwashing. 1824
- The fantastic self-leveling dish dispenser. 1825
- High school maximizes use of space. 1827
- Hot food cabinets go the distance. 1828
- Systems approach: renovating dietary facility (Audiotape). 1832
- A master plan for energy management, part 2. 1841
- The need: getting more out of existing kitchens. 1845
- The new breed of grease filters. 1846
- Notre Dame welds kitchen efficiency to gothic dignity. 1848
- Now, hot lunch for all kids at Reading schools. 1849
- Roundup of ranges. 1853
- Are you wrestling with problems solved

SUBJECT INDEX

FATS AND OILS

- 25 years ago? 1854
The speed and efficiency of convection ovens. 1857
Super kitchen centralizes food service. 1859
The modern handbook of garbology. 1861
Processing appliances: technology sweeps the kitchen. 1863
The complete book of cooking equipment. 1864
The IFT world directory & guide 1976. 2007
The IFMA Encyclopedia of the foodservice industry. 2020
What guards your back door? 2034
- EQUIPMENT MAINTENANCE**
Institutions & equipment maintenance. 1836
Behind every kitchen success stands the right oven. 1807
A checklist for disposing of food waste woes. 1814
The complete dishwasher (Filastrip). 1815
Cutlery: sharp eye on care keeps kitchen humming. 1818
Energy ideas that work. 1819
Energy savers. 1820
Equipment probe II: ventilating and air-makeup systems. 1821
Energy and resource conservation needed. 1829
The need: getting more out of existing kitchens. 1845
Roundup of ranges. 1853
Scully waste could rob you of \$21,000/yr. 1856
Problem clinic for fry chefs. 1876
Sanitation means more than looking clean. 1881
- EQUIPMENT STANDARDS**
Equipment probe I: broilers, griddles, and frivers: the ABC's of a successful foodservice operation. 1823
Avoid the hidden costs of getting what you think you want. 1836
- EQUIPMENT STORAGE**
Checklist for food facilities planning. 1812
The need: getting more out of existing kitchens. 1845
- ESSAYS**
The nutrition crisis: a reader. 1282
- ETHNIC FOODS**
Understanding food patterns in the U.S.A. 1146
Food habits and nutrient intakes of Filipino women in Los Angeles. 1289
Nutrition and regional foods cookery. 1701
Bella Italia. 1967
Menu fare grows with America's spirit. 1987
- ETIOLOGY**
The National Advisory Committee on hyperkinesis and food additives report to the Nutrition Foundation. 1308
- EVALUATION**
Not forgotten but still poor. 1391
Home economics, grades 10-12. 1658
- EVALUATION METHODS**
Accounting for decision-making. 1170
How to evaluate the efficiency of your food service operation. 1524
A feedback program to make manager development happen. 1549
How reliable are merit rating techniques? 1599
Competency-based professional education in home economics: selected competencies and criteria. 1609
Evaluation: a neglected area of competency-based education. 1656
Training: 1975's best return on investment. 1674
Construction and validation of a nutrition test. 1692
A master plan for energy management [part 4]. 1839
A master plan for energy management, part 1. 1840
Hazards in "food safety". 1884
Are community nutrition programs meeting the needs of the elderly? 1950
Basics for buyers. 2024
- EXERCISES**
Teenage diet, nutrition and exercise (Filastrip/audiocassettes). 1214
Food - what for? (Videocassette). 1226
Calories: enough is enough (Motion picture). 1273
Too much of a good thing? (Filastrip/t-record). 1295
The Oopies (Filastrip). 1363
- EXPANDED FOOD AND NUTRITION EDUCATION PROGRAMS**
Planning for youth in extension's expanded food and nutrition education program. 1153
Expressed nutrition information needs of low-income home-makers. 1933
Not forgotten but still poor. 1963
- EXPENDITURES**
Preparing your budget. 1581
Food price movements and shifts. 2008
- EXPERIMENTAL DIETS**
Evaluation of a low-lactose nutritional supplement in malnourished children. 1293
Oral feeding versus total parenteral nutrition in low birthweight infants. 1321
Effect of oral contraceptives and vitamin B6 deficiency on carbohydrate metabolism. 1345
- EXPERIMENTS**
Eating quality and thiamin retention of turkey breast muscle roasted and "slow-cooked" from frozen and thawed states. 1220
Taste factors and obesity. 1244
Effect of germination and cooking on the protein efficiency ratio of some legumes. 1270
Amino acids and taste. 1279
Protein value of two imitation milks; chemical and biologic assays. 1304
Effect of oral contraceptives and vitamin B6 deficiency on carbohydrate metabolism. 1345
Chilled food systems; effects of chilled holding on quality of beef loaves. 1412
- EXPORTS**
The status of world food trade. 1421
Impacts of agricultural trade on food and fiber section of the U.S. economy. 1477
- EXTENSION AGENTS**
Not forgotten but still poor. 1391
Continuing education for extension agents. 1679
Super soybeans snowball. 1946
- EXTENSION EDUCATION**
Continuing education for extension agents. 1679
Expressed nutrition information needs of low-income home-makers. 1933
Super soybeans snowball. 1946
Not forgotten but still poor. 1963
- EXTRINSIC PROGRAMS**
Expressed nutrition information needs of low-income home-makers. 1933
Super soybeans snowball. 1946
- FABRICATED FOODS**
Convenience or fabricated foods: spin off of military R&D. 1899
- FACILITIES PLANNING AND LAYOUT**
Announcing an upstairs/downstairs, translateral, conveyerized, automatic, dishwashing contraption - it works!. 1805
Checklist for food facilities planning. 1811
Checklist for food facilities planning. 1812
Equipment probe II: ventilating and air-makeup systems. 1821
The fantastic self-leveling dish dispenser. 1825
High school maximizes use of space. 1827
Systems approach: renovating dietary facility (audiotape). 1832
IBM cafeteria: programmed for fast traffic. 1833
Avoid the hidden costs of getting what you think you want. 1836
Modern food service planning. 1837
Mobile equipment suits present - and future - needs for Cincinnati Milacron. 1844
North Dakota State graduates to individualized dining. 1847
Notre Dame welds kitchen efficiency to gothic dignity. 1848
Profitable production planning. 1850
Minuteman High School: bicentennial foodservice. 1921
Contemporary quantity recipe file. 1966
Food storage guide for schools and institutions. 2033
- FAMILY ENVIRONMENT**
Safe handling of foods in the home. 1871
- FAMILY HEALTH**
Nutrition, mother's health and fertility: the effects of childbearing on health and nutrition. 1407
- FAMILY NUTRITION**
Food plans and family budgeting. 1130
Food and nutrition: knowledge, beliefs. 1139
What homemakers know and do about feeding their families. 1329
Beef and veal in family meals. 1380
Homemakers' food and nutrition knowledge - implications for nutrition education. 1390
Exploring careers in hospitality & food service. 1642
Problem-solving approach to nutrition education. 1693
Mothercraft Centers Project. 1923
Not forgotten but still poor. 1963
- FAMILY PLANNING**
Possible improvement in quality of human progeny by maternal dietary intervention. 1258
Nutrition and fertility interrelationships. 1315
Energy and land constraints in food protein production. 1469
New International Committee on Food and Nutrition Policy. 1941
- FAMINE**
Starvation. 1328
World food conference, crisis paper. 1419
Famines of history and of today. 1458
Some obstacles to eliminating famine. 1470
The coming global famine: a Kappan Interview with Lester R. Brown. 1880
An international programme for famine relief. 1934
- FAO/WHO**
Energy and protein requirements - recommendations by a joint FAO/WHO informal gathering of experts. 1216
Energy and protein requirements: recommendations by a joint FAO/WHO informal gathering of experts. 1219
New International Committee on Food and Nutrition Policy. 1941
- FARM PRICES**
Impacts of agricultural trade on food and fiber section of the U.S. economy. 1477
- FAST FOOD CHAINS**
Can fast service save the campus? 1075
1975 vs 1972: where are Americans eating out? 1606
Who's afraid of the long shadow of fast food? 1793
- FAST FOODS**
Fast food concepts invade uncommon markets. 1434
Can fast service save the campus? 1475
The student market. 1487
The changing family market. 1527
Who's afraid of the long shadow of fast food? 1793
Fast food gets an "A" in school lunch. 1925
Fast food gets an "A" in school lunch. 1926
Your guide to frozen convenience foods; 1975 frozen foods fact file, part 2. 2021
- FASTING**
Fasting in Islam. 1349
- FAT CELLS**
Fat babies: prevalence, perils and prevention. 1271
- FAT LEVELS**
Back home on the range: calf, grass-fed beef. 1744
Beef patties: the effect of textured soy protein and fat levels on quality and acceptability. 1893
Skillet seals go international. 1986
Grass-fed beef is cheaper, but is it for you? 2026
- FAT-CONTROLLED DIETS**
A tool for individualized management of fat-controlled diets. 1268
- FAT-RESTRICTED DIETS**
Atherosclerosis - part 5: diet trials. 1353
- FATS AND OILS**
The influence of dietary fat on the composition of the body fat of infants. 1265

SUBJECT INDEX

FATTY ACIDS

How to save on fats and oils. 1831
Comprehensive evaluation of fatty acids in foods; 2: beef products. 2002

FATTY ACIDS

The biological effects of polyunsaturated fatty acids. 1162
The influence of dietary fat on the composition of the body fat of infants. 1265
Comprehensive evaluation of fatty acids in foods; part 3, eggs and egg products. 1334
Comprehensive evaluation of fatty acids in foods; 2: beef products. 2002

FEASIBILITY STUDIES

Development of career progression systems for employees in the foodservice industry. 1447

FEDERAL AID

Three hands reach for school lunch tab. 1945

FEDERAL PROGRAMS

New chef in the kitchen? 1931
Hot lunch (Motion picture). 1953

FEDERAL TRADE COMMISSION

An educator's perspective of FTC's proposed trade regulations on food advertising. 1115
Flawed FTR proposal illustrates growing need for scientific input in comments. 1511

FEMALES

Effect of family life-cycle stage on concerns about food selection. 1195
Food behavior and related factors of Puerto Rican-American teenagers. 1212
Nutritional adequacy of diets of a selected group of low-income women: identification of some related factors. 1272

Food habits and nutrient intakes of Filipino women in Los Angeles. 1289
Relationships between body build and age of menarche in a group of girls of heterogeneous socioeconomic background. 1312

Nutrient intake of women. 1340
Breast-feeding: first thoughts. 1393
Developing the woman manager. 1651
What does it take for a woman to make it in management? 1717

FETAL GROWTH

More than love (Filmstrip). 1310
Nutrition and fetal development. 1804

FIGUR

The role of refined carbohydrates on large bowel behavior and disease. 1169
Nutritional review. 1235
Dietary fiber. 1301
The nutritional value of bread. 1303
Dietary fiber. 1361
Dietary fibre, coronary heart disease and diabetes mellitus. part 1. Historical aspects of fibre in the food of western man. 1376
Dietary fibre, coronary heart disease and diabetes mellitus. part 2. coronary heart disease and diabetes mellitus. 1377
The food and fiber system - how it works. 1489

FILM STUDIES

Iron supplementation for gestational anemia: a model field trial. 1266

FILIPINO AMERICANS

Food habits and nutrient intakes of Filipino women in Los Angeles. 1289

FILTERS

The new breed of grease filters. 1846

FINANCE

Restaurant finance: a handbook for successful management and operations. 1552

FINANCIAL MANAGEMENT

Consumer bath: a guide to stretching your dollar. 1127
Presidents' forecast: foodservice '76. 1472
Cost control and reduction: the supervisor's contribution to profits. 1513
The pay-off from electronic controls. Part 1: Point-of-sale control. 1519
The energy crisis in the public schools: alternative solutions. 1537
Restaurant finance: a handbook for successful management and operations. 1552
Being accountable. 1563
You don't know what you got until you lose it. 1567
Accounting handbook for non-accountants. 1575

Preparing your budget. 1581
How two lunch programs save money. 1587

FINLAND

A picture of health. 1935

FIRE PREVENTION

The new breed of grease filters. 1846

FISH

Fishery inspection: taking the fishiness out of fish. 1499
Fish and seafood, the great alternative to expensive meat. 1728
Fish & seafood dishes for foodservice menu planning. 1752
Entrees to captivate the appetite--hook, line, and sinker. 1981
Golden touch of Chinese chefs. 1991
Real American cooking: bicentennial foodservice. 1992

FISH PROTEIN CONCENTRATES (FPC)

Astra protein in cereals. 1152
Astra protein: the project. 1887

FLAVOR

Food additives: beneficial or deleterious (Audiotape). 1138
The peanut and peanut butter. 1157
Flavor secrets from foreign lands: Argentina. 1974
Flavor secrets from foreign lands: Czechoslovakia. 1976
Skillet saals go international. 1986

FLAVOR INTERESTS

Additives and our food heritage. 1281

FLAVORINGS

Molasses - a new look at a natural sweetener. 1154
A dash of spice. 1796
Flavor secrets from foreign lands - Cuba. 1973
Flavor secrets from foreign lands: Catalonia. 1975
Flavor secrets from foreign lands: Finland. 1980
Onion: lily that adds dash to many a dish. 1988

FLOUR

Peanut proteins as food supplements. 1186
Coconut bread as a means of improving protein nutrition. 1890
Triticale - new miracle grain revitalizes cereal products. 1902

FLOORIDE

Dental caries: a review of current research on the prevention of cavities. 1253

FOOD ADDITIVES

Food additives: beneficial or deleterious (Audiotape). 1138
Astra protein in cereals. 1152
The meaning of nutrition in a changing society. 1158
Dr. Feingold's diet revolution. 1210
The essential trace elements. 1231
Coping with food allergy. 1232
Additives and our food heritage. 1281
The National Advisory Committee on hyperkinesia and food additives report to the Nutrition Foundation. 1308
Exaggerated conclusions based on inadequate data. 1323
Food additives and hyperactivity: a comparison of food additives in the diets of normal and hyperactive boys. 1325

The iron controversy: Should bread and flour be fortified? 1497
Hazards in "Food safety". 1884
Eat, drink and be wary (Motion picture). 1895

Food additives and fortification. 1903
Food values of portions commonly used. 2004

Food additives and food safety. 2013

FOOD ADULTERANTS

Dr. Feingold's diet revolution. 1210
Finding out what else you eat. 1257

FOOD ANALYSIS

Natural toxicants in foods. 1189
Eating quality and thiamin retention of turkey breast muscle roasted and "slow-cooked" from frozen and thawed states. 1220
Finding out what else you eat. 1257
Effect of germination and cooking on the protein efficiency ratio of some legumes. 1270
Protein value of two imitation milks; chemical and biologic assays. 1304
Comprehensive evaluation of fatty acids in foods; part 3, eggs and egg products. 1334

Contributions of microorganisms to foods and nutrition. 1362
Chilled food systems; effects of chilled holding on quality of beef loaves. 1412

Monocultural sources of food. 1435
Effects of heating methods on vitamin retention in six fresh or frozen prepared food products. 1886
Research on nutrition of meat and extender blends shows PER of mixtures close to that of lean beef. 1905
Nutritive value of American foods in common units. 2000

FOOD AND DRUG ADMINISTRATION

What the industry can do about growing public mistrust. 1119
Megavitamin this and megavitamin that. 1397
The iron controversy: Should bread and flour be fortified? 1497
Use of alternative food ingredients. 1503
Today's rose, by any other name, would be misbranded. 1510
Food additives and fortification. 1903

FOOD BELIEFS

Intellectual convictions of "health" food consumers. 1174
Vitamin: a systems analysis solution to the doctor vs. health faddist controversy. 1287
What homemakers know and do about feeding their families. 1329
Vegetarianism (Audiotape). 1341
Keeping healthy in a polluted world. 1373
Food facts and false claims (Audiotape). 1426
Safe handling of foods in the home. 1871

FOOD CHEMISTRY

Natural toxicants in foods. 1189
Finding out what else you eat. 1257
Effect of germination and cooking on the protein efficiency ratio of some legumes. 1270
Contributions of microorganisms to foods and nutrition. 1362

FOOD COMPOSITION

Home economics. Foods I (Transparency). 1255
Food facts and false claims (Audiotape). 1426
Use of alternative food ingredients. 1503
Astra protein: the project. 1887
Industry's goal: the 'complete' food. 1913
Nutritional values of Nabisco products. 2009

FOOD COMPOSITION (N.F.)

Finding out what else you eat. 1257
Nutritive value of American foods in common units. 2000

FOOD COMPOSITION TABLES

Comprehensive evaluation of fatty acids in foods; part 3, eggs and egg products. 1334
Approximate nutritive values of common foods. 1384
Nutrition information can work for you. 1502
Food yields summarized by different stages of preparation. 1775
Nutritive value of American foods in common units. 2000
Food values of portions commonly used. 2004
Nutritional values of Nabisco products. 2009

FOOD CONSUMPTION

Food consumption surveys: a data source for contamination-monitoring programs. 1171
Beverage consumption patterns in New York State. 1187
Natural toxicants in foods. 1189
Nutritional review. 1234
Nutritional review. 1235
Food for thought, the decline in nutrition. 1248
Sugar = a fact sheet. 1369
Assessment of the world food situation - present and future; summary and main findings. 1418
The changing face of global food scarcity. 1422
The food problem of the future. 1438
Food. 1441
Per capita food consumption. 1467
Energy and land constraints in food

- protein production. 1469
Popularity of peanut butter is spreading. 1781
- FOOD CONTAMINANTS**
Food consumption surveys: a data source for contamination-monitoring programmes. 1171
Filth in foods: implications for health. 1869
Food poisoning and food hygiene. 1870
Safe handling of foods in the home. 1871
Audiovisuals for nutrition education; Selected evaluative reviews from the Journal of Nutrition Education. 2011
- FOOD COST**
Convenience and the cost of baked products. 1116
The cost of meats and meat alternates. 1129
Nutrient needs and food costs of women. 1181
Colleges cope with high costs and shortages. 1481
Who can't use lower cost and high quality? 1555
Obtaining meaningful cost information in dietary departments; 1: Food cost information. 1569
Balance value, cost and profits. 1739
Food spending and income. 2006
Clout counts: co-op buying can cut costs 20%. 2022
- FOOD COST ANALYSIS**
Convenience and the cost of baked products. 1116
Convenience and the cost of plate dinners and skillet main dishes. 1120
Food for people, not for profit. 1454
- FOOD DATA SOURCES**
Food consumption surveys: a data source for contamination-monitoring programmes. 1171
Nutritional values of Nabisco products. 2009
- FOOD DECORATION**
New twists with old favorites. 1751
The Wilton yearbook of cake decorating. 1798
- FOOD DELIVERY**
Food storage guide for schools and institutions. 2033
What guards your back door? 2034
Your supplier's telling you something. 2036
- FOOD DELIVERY SYSTEMS**
School/college casebook number 37030. 1801
- FOOD DISTRIBUTION PROGRAMS**
New hope for the hungry? 1459
Food spending and income. 2006
Food and nutrition programs: fiscal year 1973. 2017
- FOOD ECONOMICS**
Annual price survey - family budget costs. 1117
Economics for consumers. 1124
Freezer food concerns. 1126
The right combination. 1343
World food conference, crisis paper. 1419
The world food prospect. 1423
In praise of dried beans. 1449
Colleges cope with high costs and shortages. 1481
Economics of producing nutrients "from cellulose. 1894
Food purchasing; part 1: General principles (Motion picture). 2028
Food purchasing; part 2: Let the buyer beware (Motion picture). 2029
- FOOD ECONOMICS AND CONSUMPTION**
Your food choices: Consumer or consumer? (Filastrip). 1128
Some methods to improve nutrition in the developing countries. 1225
The priority of nutrition in a nation's development. 1348
Assessment of the world food situation - present and future: summary and main findings. 1418
The status of world food trade. 1421
Dimensions and causes of hunger and malnutrition. 1433
Food ecology catches on with students. 1436
The food problem of the future. 1438
Does it matter how many of us there will be? 1443
New hope for the hungry? 1459
PAG statement (No. 28): issues for the World Food Conference, the PAG view. 1465
- The future of food service: A basis for planning. 1471
An approach to solving world food problems. 1492
World food problem: a selective bibliography of reviews. 2010
Sugar: 1975. 2015
Handbook of agricultural charts. 2018
The IFMA Encyclopedia of the foodservice industry. 2020
- FOOD EXCHANGES**
Industry's goal: the 'complete' food. 1913
Comidas hispanas en dietas diabeticas. Spanish foods in diabetic diets. 1997
- FOOD FADS**
Vitamins: a systems analysis solution to the doctor vs. health faddist controversy. 1287
Food fads (Audiotape). 1297
Food facts and false claims (Audiotape). 1426
Clydesdale assails food faddists, calls for increased education push; targeting on productivity. 1427
- FOOD GRADES**
In praise of dried beans. 1449
Fishery inspection: taking the fishermen out of fish. 1499
Grass-fed beef is cheaper, but is it for you? 2026
Food purchasing; part 1: General principles (Motion picture). 2028
Food purchasing; part 2: Let the buyer beware (Motion picture). 2029
- FOOD GROUPS**
Consumer satisfaction with food products and marketing services. 1135
Understanding food patterns in the U.S.A. 1146
Basic 4 (Game). 1156
Food for thought (Filastrip). 1227
Good food wins the game. (Filastrip). 1240
The real you (Filastrip). 1311
Food for life - the basic four (Filastrip). 1378
The thing the professor forgot. 1381
Approximate nutritive values of common foods. 1384
Stick up for Breakfast (Kit). 1936
- FOOD GUIDES**
Del Monte nutrition guide (Chart). 1122
Food plans and family budgeting. 1130
Nutrition labeling - tools for its use. 1131
Calories and weight. 1324
A guide to good eating the vegetarian way. 1733
Cooking for two. 1995
Food values of portions commonly used. 2004
Your guide to frozen convenience foods; 1975 frozen foods fact file, part 2. 2021
- FOOD HABITS**
The dynamic youth market. 1123
Understanding food patterns in the U.S.A. 1146
Nutritional knowledge of health food users in Java, Hawaii. 1148
Break the fast (Filastrip). 1165
Sociology and nutrition. 1179
Diet variety for health (Audiotape). 1183
Behavior therapy for the obese (Audiotape). 1190
Effect of family life-cycle stage on concerns about food selection. 1195
Food behavior and related factors of Puerto Rican-American teenagers. 1212
George Gorge and Wicky Pernaicky (Filastrip). 1237
Taste factors and obesity. 1244
The effect of teacher behaviors and food serving arrangements on young children's eating in a day care center. 1247
Teenage nutrition and physique. 1259
The increasing importance of grain foods. (Filastrip). 1264
The Framingham heart study: habits and coronary heart disease. 1276
Can we change our food habits? 1284
Food habits and nutrient intakes of Filipino women in Los Angeles. 1289
Food habits research: problems of the 1960's. 1300
Dietary-atherosclerosis study on deceased persons. 1305
- Howry's basic nutrition and diet therapy. 1306
The nutrient express (Filastrip). 1314
What homemakers know and do about feeding their families. 1329
Play it smart, eat a well-balanced diet. 1332
Fasting in Islam. 1349
Infant nutrition and socio-cultural influences in a village in central Mexico. 1350
The Oopies (Filastrip). 1363
Symposium on social and economic factors in human nutrition. 1372
Dietary fibre, coronary heart disease and diabetes mellitus. part 1. Historical aspects of fibre in the food of western man. 1376
Dietary fibre, coronary heart disease and diabetes mellitus. Part 2. coronary heart disease and diabetes mellitus. 1377
Food spending patterns of Southern black households. 1392
Who are your customers? Gallup data profile the market for nine different types of restaurants. 1400
Colonial Christmas offers classroom fun. 1428
Food ecology catches on with students. 1436
The business of nutrition. 1440
Food and history: teaching social history through the study of cuisine patterns. 1442
Why are people still eating out? 1474
Foods in prehistory: nutritional lessons for the present. 1476
Christmas and colonial life in the 1700's. 1488
The time dependence of food preferences. 1514
The changing family market. 1527
1975 vs 1972; where are Americans eating out? 1606
Colonial Christmas: bicentennial classroom activities. 1631
Must the world go hungry? (Filastrip/Record). 1682
Nutrition and regional foods cookery. 1703
TV advertising and its effects on children's eating habits. 1710
- FOOD HANDLING**
The right combination. 1343
Let's talk about food. 1399
Waltham beats the high cost of small system hot feeding. 1599
Food preparation terms, part 1 (Motion picture). 1608
Instructor's guide for the teaching of professional cooking. 1644
Convenience potatoes - for profit! 1757
Vitamin B6 in reheated, held, and freshly cooked turkey breast. 1764
Merchandising frozen entrees that are distinctively yours. 1769
Winter corn can butter up menu profits. 1800
Super kitchen centralizes food service. 1859
Keeping food safe. 1867
Safe handling of foods in the home. 1871
Sanitation for foodservice workers; teacher's guide. 1874
Problems: how to update a sanitation program; Solution: a home study course. 1877
Clean food (Filastrip). 1880
If it's hot, keep it hot! (Poster). 1882
- FOOD INDUSTRY**
Assessment of the world food situation - present and future: summary and main findings. 1418
Eat your heart out. 1446
That we may eat. 1450
The Food Update Delphi Survey forecasting the food industry ten years from now. 1452
Food for people, not for profit. 1454
Food for us all; the yearbook of agriculture 1969. 1490
Nutrition labeling: how it can work for you. 1500
Delphi exercises in forecasting technology for the food industry in the United Kingdom. 1788
The luxury of new product development. 1889

SUBJECT INDEX

FOOD INSPECTION

- Tomorrow's foods today. 1912
- FOOD INSPECTION**
 - Fishery inspection: taking the fishiness out of fish. 1499
 - Identifying foodborne disease hazards in food service establishments. 1868
 - Food product shelf life: sensory panel evaluations and the open dating issue. 2023
- FOOD INSPECTION REGULATIONS**
 - Identifying foodborne disease hazards in food service establishments. 1868
- FOOD INTAKE**
 - Understanding food patterns in the U.S.A. 1946
 - Nutritional revision. 1234
 - If kids are your business, so is nutrition. 1262
- FOOD MISINFORMATION**
 - Food fads (Audiotape). 1297
 - Food facts and false claims (Audiotape). 1426
 - All American lunch: oasis of good eating. 1918
 - Selected list of reliable and unreliable nutrition references; supplement 1974. 2016
- FOOD PACKAGING**
 - Some consumer concerns regarding food labeling and packaging. 1133
 - Fishery inspection: taking the fishiness out of fish. 1499
 - What was learnt at Malvern. 1797
 - How much money do you throw away with food packaging? 1897
 - Convenience or fabricated foods: spin off of military R&D. 1899
 - Larger role for plastics in food packaging indicated by technical, economic changes. 1901
 - Person power: consumerism's influence on packaging. 1904
- FOOD POISONING**
 - Botulism in commercially canned foods. 1292
 - Food poisoning and food hygiene. 1870
 - Prevention of microbial and parasitic hazards associated with processed foods. 1873
- FOOD PREFERENCE MEASURES**
 - The time dependence of food preferences. 1514
 - 1975 menu census. 1605
 - American cheese alternate acceptable in child-feeding program. 1911
- FOOD PREFERENCE RATINGS**
 - 1975 menu census. 1605
- FOOD PREFERENCES**
 - Understanding food patterns in the U.S.A. 1946
 - Intellectual convictions of "health" food consumers. 1174
 - Amino acids and taste. 1279
 - Menus for toddler day care: food preference and spoon use. 1379
 - The business of nutrition. 1440
 - Food and history: teaching social history through the study of cuisine patterns. 1442
 - The changing family market. 1527
 - Consumer attitudes toward yogurt. 1559
 - Business boom with burger bars. 1561
 - 1975 menu census. 1605
 - Computerizing your menu selections. 1722
 - The IFNA Encyclopedia of the foodservice industry. 2020
- FOOD PREPARATION**
 - The right combination. 1343
 - In praise of dried beans. 1449
 - The future of food service: A basis for planning. 1471
 - How to evaluate the efficiency of your food service operation. 1524
 - Who can't use lower cost and high quality? 1555
 - Food preparation terms, part 1 (Motion picture). 1608
 - Instructor's guide for the teaching of professional cooking. 1644
 - Introductory foods: a laboratory manual of food preparation and evaluation. 1681
 - Almondired menus win patrons' ayes. 1740
 - Back home on the range: calf, grass-fed beef. 1744
 - Everyday productions of baked goods. 1745
 - Keep the cookie jar filled. 1747
 - New twists with old favorites. 1751
 - Convenience potatoes - for profit. 1757
 - Food preparation terms, pt. 2 (Motion picture). 1761
 - Vitamin B6 in reheated, held, and freshly cooked turkey breast. 1764
 - Flavors that sell preserve the sweet taste of success. 1765
 - Cooking frozen and thawed roasts: beef, pork, and lamb cuts. 1767
 - Create your own bakery. 1768
 - Merchandising frozen entrees that are distinctively yours. 1769
 - How to ... Prepare a French omelet. 1772
 - The effect of boiling, steaming, pressure cooking and panning on the mineral and vitamin content of three vegetables. 1773
 - Food yields summarized by different stages of preparation. 1775
 - A profitable lesson in sandwichery. 1783
 - Salad preparation. 1786
 - Powl play: processors swell selections of egg products. 1794
 - Rice: going with the grain for profits. 1795
 - 20 creative & convenient sandwich suggestions. 1802
 - Pilgrims discover America's menu riches. 1989
 - Golden touch of Chinese chefs. 1991
 - Sugar: 1975. 2015

- FOOD PREPARATION AND DISTRIBUTION SYSTEMS**
 - Systems approach: renovating dietary facility (Audiotape). 1832
- FOOD PREPARATION, HOME**
 - Eggs in family meals: a guide for consumers. 1137
 - Are baby foods good enough for babies? 1151
 - The diabetic diet (in Spanish). 1172
 - What homemakers know and do about feeding their families. 1329
 - Beef and veal in family meals. 1380
 - Homemakers' food and nutrition knowledge - implications for nutrition education. 1390
 - Let's talk about food. 1399
 - Good meals for busy days (Filmstrip). 1736
 - Metrication and the consumer. 1746
 - The effect of boiling, steaming, pressure cooking and panning on the mineral and vitamin content of three vegetables. 1773
 - Keeping food safe. 1867
 - Safe handling of foods in the home. 1871
 - Skillet meals go international. 1986
- FOOD PREPARATION, QUANTITY**
 - Cranberries: after the bounce. 1457
 - Meat in the foodservice industry. 1462
 - Taking stock - convenience foods face new truths in menu planning. 1595
 - Waltham beats the high cost of small system hot feeding. 1599
 - Commercial cooking and baking I-9193, home and family education - 2751 (nutritious meal planning). 1639
 - Successful catering. 1704
 - Cooks, chefs, and related occupations (Motion picture). 1705
 - Boston tea party launches Bicentennial. 1725
 - Liberty Bell. 1729
 - Variations on the convenience theme. 1737
 - Western chicken teriyaki with curried peaches. 1738
 - Americans have discovered crepes. Have you? 1741
 - An gratin sandwiches. 1742
 - Methods of cooking. 1743
 - Woon-to-midnight specials: snacks and mini meals. 1748
 - Revolutionary taste sensations. 1749
 - Breakfast & brunch dishes for foodservice menu planning. 1753
 - Deep fat frying & hospitals. 1754
 - Celery hearts almondrine. 1755
 - A cool collection of cold platters. 1758
 - Create super sandwiches with ingenuity, convenience items and new flavor combinations. 1759
 - Dynamite desserts for institutional menus. 1760
 - The egg & you: an industry study. 1762
 - From out of the past --- menus for today. 1766
 - Guesswork means higher cost. 1770

- Desserts and beverages. 1771**
 - The effect of boiling, steaming, pressure cooking and panning on the mineral and vitamin content of three vegetables. 1773
 - New one-pan cooking saves labor. 1779
 - New ways to make meat & potatoes. 1780
 - Popularity of peanut butter is spreading. 1781
 - Presto-chango: turn leftovers into menu magic. 1782
 - Soup to salad, peaches cling to any dish. 1787
 - Strawberries: harvesting ideas from America's favorite fruit. 1789
 - Tiny shrimp don't skip on big taste. 1790
 - Turn on color and customers with olives. 1792
 - What was learnt at Malvern. 1797
 - Winning pair: fresh, canned Bartlett's. 1799
 - Profitable production planning. 1850
 - Super kitchen centralizes food service. 1859
 - Processing appliances: technology sweeps the kitchen. 1863
 - Problem clinic for fry chefs. 1876
 - End school lunch packs one-two punch. 1924
 - Contemporary quantity recipe file. 1966
 - Bella Italy. 1967
 - Menu fare grows with America's spirit. 1987
 - Real American cooking: bicentennial foodservice. 1992
 - Large quantity recipes. 1994
- FOOD PRESERVATION**
 - Freezer food concerns. 1126
 - Botulism in commercially canned foods. 1292
 - Keeping food safe. 1867
 - Botulism. 1872
 - Prevention of microbial and parasitic hazards associated with processed foods. 1873
 - Freezing facts for the homemaker (Audiotape). 1891
 - ABC's of canning (Audiotape). 1892
 - Convenience or fabricated foods: spin off of military R&D. 1899
- FOOD PRICES**
 - Assessment of the world food situation - present and future; summary and main findings. 1418
 - Cumberland Trail to adventures in dining. 1430
 - Food prices. 1437
 - Eat your heart out. 1446
 - 1975 menu census. 1605
 - Food price movements and shifts. 2008
 - Sugar: 1975. 2015
 - Grass-fed beef is cheaper, but is it for you? 2026
 - Food purchasing; part 1: General principles (Motion picture). 2028
 - Food purchasing; part 2: Let the buyer beware (Motion picture). 2029
- FOOD PROCESSING**
 - Nutrients in processed foods: proteins. 1147
 - The meaning of nutrition in a changing society. 1158
 - Effect of germination and cooking on the protein efficiency ratio of some legumes. 1270
 - Additives and our food heritage. 1281
 - Botulism in commercially canned foods. 1292
 - The future of food service: A basis for planning. 1471
 - Fishery inspection: taking the fishiness out of fish. 1499
 - Use of alternative food ingredients. 1503
 - Food yields summarized by different stages of preparation. 1775
 - Processing appliances: technology sweeps the kitchen. 1863
 - Prevention of microbial and parasitic hazards associated with processed foods. 1873
 - America's quiet revolution in taste. 1885
 - Effects of heating methods on vitamin retention in six fresh or frozen prepared food products. 1886
 - Eat, drink and be wary (Motion picture). 1895
 - Convenience or fabricated foods: spin off of military R&D. 1899

SUBJECT INDEX

FOOD SERVICE INDUSTRY

Future food research needs. 1900
Food processing and nutrition - priorities and needed outputs. 1907
Engineered foods: trade-offs and synergisms. 1909
Industry's goal: the 'complete' food. 1913
The IFP world directory & guide 1976. 2007

FOOD PRODUCTION
The peanut and peanut butter. 1157
Possible improvement in quality of human progeny by maternal dietary intervention. 1258
Western Hemisphere Nutrition Congress, 8th, Bal Harbour, 1978. 1398
Assessment of the world food situation - present and future; summary and main findings. 1418
The changing face of global food scarcity. 1422
The world food prospect. 1423
Government policy and the world food supply. 1431
Nutrition, food needs and technologic priorities: the WorldFood Conference. 1432
Dimensions and causes of hunger and malnutrition. 1433
Food prices. 1437
The food problem of the future. 1438
Does it matter how many of us there will be? 1481
That we may eat. 1450
The Food Update Delphi Survey forecasting the food industry ten years from now. 1452
The U.S. Role in the world food supply. 1456
Impacts of agricultural trade on food and fiber section of the U.S. economy. 1477
The world food situation: what is the U.S. Role? (Slide). 1483
The food and fiber system - how it works. 1489
An approach to solving world food problems. 1492
World food supplies and America's resources: a review. 1495
Must the world go hungry? (Filmstrip/Record). 1682
Delphi exercises in forecasting technology for the food industry in the United Kingdom. 1788
Friticale - new miracle grain revitalizes cereal products. 1902
Food processing and nutrition - priorities and needed outputs. 1907
New International Committee on Food and Nutrition Policy. 1941
World food problems: a selective bibliography of reviews. 2010
Handbook of agricultural charts. 2018
Food product shelf life: sensory panel evaluations and the open dating issue. 2023

FOOD PRODUCTS
Consumer satisfaction with food products and marketing services. 1135
Molasses - a new look at a natural sweetener. 1154
The peanut and peanut butter. 1157
Peanut proteins as food supplements. 1186
Protein enrichment of pasta products. 1888
Tomorrow's foods today. 1912

FOOD PROGRAMS
Maternal, infant and pre-school child nutrition programs: an investment for the future. 1322
Fast food concepts invade uncommon markets. 1434
The U.S. Role in the world food supply. 1456
Food & Chicanos at the farm camps. 1927
An international programme for famine relief. 1934
Kids eat and learn during school recess. 1937
How communities can get extra food for mothers and kids...The Special Supplemental Food Program for Women, Infants and Children. 1957

FOOD PURCHASING
Your food choices: Consumer or consumer? (Filmstrip). 1128
Shop around. 1132
Nutrition labeling lets you in --- on what's inside (Poster). 1136

Eggs in family meals: a guide for consumers. 1137
Food and nutrition: knowledge, beliefs. 1139
Meat in the foodservice industry. 1462
Food for us all; the yearbook of agriculture 1969. 1490
Preparing your budget. 1581
La seleccion de los alimentos para la familia Gomez. 1726
Turkey, turkey, turkey!. 1791
NRA debuts cleanest show in town. 1865
Clout counts: co-op buying can cut costs 20%. 2022
Food purchasing; part 1: General principles (Motion picture). 2028
Food purchasing; part 2: Let the buyer beware (Motion picture). 2029
Product savvy - beef: portion control and roasts. 2031
School co-ops wield new buying clout. 2032
Your supplier's telling you something. 2036

FOOD QUACKERY
Food facts and false claims (Audiotape). 1426

FOOD QUALITY
Eating quality and thiamin retention of turkey breast muscle roasted and "slow-cooked" from frozen and thawed states. 1220
Chilled food systems; effects of chilled holding on quality of beef loaves. 1412
Food. 1441
Kohlrabi. 1453
Parsnips. 1466
Persimons. 1468
Spinach. 1485
Squash. 1486
Back home on the range: calf, grass-fed beef. 1744
Cooking frozen and thawed roasts: beef, pork, and lamb cuts. 1767
Grass-fed beef is cheaper, but is it for you? 2026
Food purchasing; part 1: General principles (Motion picture). 2028
Food purchasing; part 2: Let the buyer beware (Motion picture). 2029
Measuring & controlling food quality. 2030
Product savvy - beef: portion control and roasts. 2031

FOOD SAFETY
Food. 1441
NRA debuts cleanest show in town. 1865
Keeping food safe. 1867
Identifying foodborne disease hazards in food service establishments. 1868
If it's hot, keep it hot! (Poster). 1882
Food additives and fortification. 1903
Food additives and food safety. 2013

FOOD SANITATION
Mandatory certification: another turn of the screw. 1619
The modern handbook of garbology. 1861
NRA debuts cleanest show in town. 1865
Franchisors outline independents in study. 1866
Keeping food safe. 1867
Identifying foodborne disease hazards in food service establishments. 1868
Filth in foods: implications for health. 1869
Sanitation for foodservice workers; teacher's guide. 1874
Clean food (Filmstrip). 1880
Sanitation means more than looking clean. 1881
If it's hot, keep it hot! (Poster). 1882
Hazards in "food safety". 1884

FOOD SCIENCE
Understand your consumers if you want to keep them happy. 1125
Natural toxicants in foods. 1189
Effect of germination and cooking on the protein efficiency ratio of some legumes. 1270
Food, population, and the environment (Audiocassette). 1417
Careers in home economics (Filmstrip). 1684
Integrating the Jewish dietary laws into a dietetics program. 1686
Tomorrow's foods today. 1912

FOOD SELECTION
Your food choices: Consumer or consumer? (Filmstrip). 1128
Shop around. 1132
Eggs in family meals: a guide for consumers. 1137
Effect of family life-cycle stage on concerns about food selection. 1195
Good food was the game. (Filmstrip). 1240
The real you (Filmstrip). 1311
The nutrition series (Filmstrip). 1316
Infant nutrition and socio-cultural influences in a village in central Mexico. 1350
Homemakers' food and nutrition knowledge - implications for nutrition education. 1390
Food ecology catches on with students. 1436
Meat identification slide set (Slide). 1507
La seleccion de los alimentos para la familia Gomez. 1726
Cooking for two. 1995
Grass-fed beef is cheaper, but is it for you? 2026
Measuring & controlling food quality. 2030

FOOD SERVICE
The dynamic youth market. 1123
Outline for occupational home economics course in commercial and institutional food preparation. 1142
Oscar Berninger's four day super feed. 1425
Foodservice productivity and profit ideabook. 1451
1975 menu census. 1605
Careers in home economics (Filmstrip). 1627
The courtesy caper (Film loop). 1632
Successful catering. 1704
Student-run restaurant serves main course of foodservice training. 1707
Eating places. 1720
Fish & seafood dishes for foodservice menu planning. 1752
The complete dishwasher (Filmstrip). 1815
Mobile equipment suits present - and future - needs for Cincinnati Milacron. 1844
The modern handbook of garbology. 1861
Are community nutrition programs meeting the needs of the elderly? 1950

FOOD SERVICE CUSTOMERS
The courtesy caper (Film loop). 1632

FOOD SERVICE INDUSTRY
Understand your consumers if you want to keep them happy. 1125
Academic route to greater efficiency. 1416
Clydesdale assaults food faddists, calls for increased education push; targeting on productivity. 1427
Fast food concepts invade uncommon markets. 1434
Foodservice celebrates the American Bicentennial. 1439
Food service 1980-1985. 1455
The future of food service: A basis for planning. 1471
Presidents' forecast: foodservice '76. 1472
Why are people still eating out? 1474
School foodservice discovers pupil power. 1479
Dimensions of hospitality management. 1558
1975 menu census. 1605
Mandatory certification: another turn of the screw. 1619
Exploring careers in hospitality & food service. 1642
Successful catering. 1704
The egg & you; an industry study. 1762
The fantastic self-leveling dish dispenser. 1825
Modern food service planning. 1837
The new breed of grease filters. 1846
NRA debuts cleanest show in town. 1865
Franchisors outline independents in study. 1866
Identifying foodborne disease hazards in food service establishments. 1868
Food service research abstracts, 1975. 2003
The IFMA Encyclopedia of the foodservice industry. 2020
Your supplier's telling you something. 2036

SUBJECT INDEX

FOOD SERVICE MANAGEMENT

FOOD SERVICE MANAGEMENT

Accounting for decision-making. 1170
 Every body needs. 1221
 AHA's nutrition rainbow leads school lunch to gold. 1415
 Who's making the profit? 1429
 Food ecology catches on with students. 1436
 Development of career progression systems for employees in the foodservice industry. 1447
 How Eric Scandrett made everybody happy. 1448
 Foodservice productivity and profit ideabook. 1451
 Heat in the foodservice industry. 1462
 The new day has begun: institutional foodservice in Louis-ville. 1463
 Nutritionist sees operators awareness as key to success in answering unfair charges. 1464
 Presidents' forecast: foodservice '76. 1472
 Can fast service save the campus? 1475
 School foodservice discovers pupil power. 1479
 Colleges cope with high costs and shortages. 1481
 Soft serve desserts: the Midas touch. 1484
 The time dependence of food preferences. 1514
 Become a foodservice innovator!. 1518
 Developing department standards. 1520
 Why a contractor may do the job better. 1522
 Communicating with employees: giving directions and orders that get results, part 1. 1523
 How to evaluate the efficiency of your food service operation. 1524
 Management by objective. 1526
 Work productivity: getting the most for the time. 1528
 College students recruited for war on food waste. 1530
 Why you should do it yourself. 1551
 Restaurant finance: a handbook for successful management and operations. 1552
 Who can't use lower cost and high quality? 1555
 Dimensions of hospitality management. 1558
 Business booms with burger bars. 1561
 Being accountable. 1563
 Can foodservice handle the pressure? 1564
 The minimum wage and foodservice. 1568
 Investing in people: a report for the foodservice industry (Filastrip). 1573
 Pay to stay in lunchroom. 1580
 Problem: how to erase a \$500,000 deficit: solution: a free flow dining program. 1583
 Problem: how to improve employee morale: solution: switch to a four-day week. 1584
 Problem: how to offer low cost meals: solution: mandatory meal tickets. 1585
 Put the brake on bread losses. 1586
 How two lunch programs save money. 1587
 Service systems: bicentennial foodservice. 1591
 Single service for --- people at work and study. 1592
 Taking stock - convenience foods face new truths in menu planning. 1595
 Type A lunches win high marks at Bethel Park Schools. 1596
 U. Of Penn. Salvages meal contracts. 1597
 Waltham beats the high cost of small system hot feeding. 1599
 26 miles across the sea. 1607
 How to communicate. 1618
 Stepping back to basics: defining performance expectations for operations supervisors. 1633
 Wisconsin city requires food managers course. 1653
 Eating places. 1720
 Diet dining - must it stay deadly dull? 1730
 A computer-tallied menu system. 1731
 School lunches go buffet. 1732
 Balance value, cost and profits. 1739
 Methods of cooking. 1743
 Keep the cookie jar filled. 1750
 Deep fat frying & hospitals. 1754
 Citrus: golden fruit on the seas yields

gold. 1756
 Guesswork means higher cost!. 1770
 New one-pan cooking saves labor. 1779
 Presto-changeo: turn leftovers into menu magic. 1782
 Turkey, turkey, turkey!. 1791
 Who's afraid of the long shadow of fast food? 1793
 Institutions & equipment maintenance. 1806
 Behind every kitchen success stands the right oven. 1807
 Checklist for food facilities planning. 1811
 A checklist for disposing of food waste woes. 1814
 Crisis in the kitchen. 1817
 Floor care supplies: what you should know about the three major types: chemicals, replaceable tools and machines. 1826
 High school maximizes use of space. 1827
 Energy and resource conservation needed. 1829
 ISM cafeteria: programmed for fast traffic. 1833
 Modern food service planning. 1837
 A master plan for energy management [part 4]. 1839
 A master plan for energy management, part 1. 1840
 A master plan for energy management, part 2. 1841
 Mobile equipment suits present - and future - needs for Cincinnati Milacron. 1844
 The need: getting more out of existing kitchens. 1845
 Profitable production planning. 1850
 Scullery waste could rob you of \$21,000/yr. 1856
 Upgrading warewashing efficiency. 1852
 Processing appliances: technology sweeps the kitchen. 1863
 Franchisors outshine independents in study. 1866
 Problem: how to update a sanitation program: Solution: a home study course. 1877
 Sanitation means more than looking clean. 1881
 How much money do you throw away with food packaging? 1897
 End school lunch packs one-two punch. 1924
 Fast food gets an "A" in school lunch. 1925
 FRAC's guide to the National School Breakfast Program. 1928
 Yes, you can bring teenage school lunch dropouts back to school. 1929
 School foodservice at the crossroads. 1938
 Lunchroom festivities. 1940
 Principal champions school lunch. 1949
 School lunch fights back. 1951
 Scramble way beats 'em all. 1952
 School food service at the crossroads? 1955
 Students charge school meals. 1956
 Child Nutrition Bicentennial Project. 1958
 Contemporary quantity recipe file. 1966
 Use poultry year round for economy, convenience, versatility. 1996
 Your guide to frozen convenience foods: 1975 frozen foods fact file, part 2. 2021
 Clout counts: co-op buying can cut costs 20%. 2022
 Effective purchasing management. 2025
 Measuring & controlling food quality. 2030
 School co-ops yield new buying clout. 2032
 What guards your back door? 2034
FOOD SERVICE OCCUPATIONS
 Outline for occupational home economics course in commercial and institutional food preparation. 1142
 Toward planned nutritionhood. 1296
 Development of career progression systems for employees in the foodservice industry. 1447
 Culinary apprenticeships earn respect from labor, management. 1635
 Commercial cooking and baking 1-9193; home and family education - 2751 (Cooking can be profitable). 1637
 Commercial cooking and baking - 9193

(Food service with a flair). 1638
 Exploring careers in hospitality & food service. 1642
 Hospital job opportunities (Filastrip/-audiocassette). 1643
 How career ladders aid your career-development system. 1654
 Personality, perseverance, planning - prepared students. 1662
 Careers in home economics (Filastrip). 1684
 Cooks, chefs, and related occupations (Motion picture). 1705
 Attachment learning: a humanistic educational experience. 1714
 Salad preparation. 1786
 The complete dishwasher (Filastrip). 1815
FOOD SERVICE SUPERVISORS
 Mandatory certification: another turn of the screw. 1619
 Stepping back to basics: defining performance expectations for operations supervisors. 1633
 Supervisors and resource conservation needed. 1829
 Problem: how to update a sanitation program: Solution: a home study course. 1877
 School food service at the crossroads? 1955
FOOD SERVICE TRAINING
 Development of career progression systems for employees in the foodservice industry. 1447
 Heat in the foodservice industry. 1462
 Management by objective. 1526
 Investing in people: a report for the foodservice industry (Filastrip). 1573
 How to invest in people: a guide for professional management (Filastrip). 1574
 Are OMD/HSD courses really on the ball? 1612
 What makes an effective employee training program? 1625
 Culinary apprenticeships earn respect from labor, management. 1635
 Commercial cooking and baking 1-9193; home and family education - 2751 (nutritious meal planning). 1639
 Hospital job opportunities (Filastrip/-audiocassette). 1643
 Personality, perseverance, planning - prepared students. 1662
 Training: 1975's best return on investment. 1678
 What is a cook? (Filastrip). 1694
 Use of instructional television: a shared program. 1712
 Broiler boosts burger biz. 1810
 Clean restaurant (Filastrip). 1878
 Clean people (Filastrip). 1879
 Clean food (Filastrip). 1880
 Seminar on sanitation or restaurant owners and managers, University of Kentucky, 1972. 1883
FOOD SERVICE WORKERS
 Outline for occupational home economics course in commercial and institutional food preparation. 1142
 Nutrition for foodservice workers. 1194
 Development of career progression systems for employees in the foodservice industry. 1447
 Person to person: unique training program helps lunchroom aides deal with individual problems. 1533
 Managing robots or people? 1535
 Dimensions of hospitality management. 1558
 Obtaining meaningful cost information in dietary departments: 2: Labor cost information. 1578
 Problem: how to improve employee morale: solution: switch to a four-day week. 1584
 Are OMD/HSD courses really on the ball? 1612
 Mandatory certification: another turn of the screw. 1619
 Better educate than legislate nutrition info. 1620
 Certification bug spreads. 1628
 The courtesy caper (Fila loop). 1632
 Working and learning in school foodservice. 1636
 Wisconsin city requires food managers course. 1653
 The Food and Nutrition Information Center. 1660

SUBJECT INDEX

FORTIFICATION

What is a cook? (Filmstrip). 1694
 Eating places. 1720
 Spirit of '76: Walla Walla captures the past. 1734
 Conversion saves capital equipment investment. 1816
 Crime in the kitchen. 1817
 NRA debuts cleanest show in town. 1865
 Sanitation for foodservice workers; teacher's guide. 1874
 March to the tune of the Child Nutrition Bicentennial Project. 1942

FOOD SERVING METHODS
 The effect of teacher behaviors and food serving arrangements on young children's eating in a day care center. 1247
 School lunches go buffet. 1732

FOOD SHARING
 The changing face of global food scarcity. 1422

FOOD SOURCES
 Home economics. Foods I (Transparency). 1255
 Nutrition and our overpopulated planet. 1294
 Food, population, and the environment (Audiocassette). 1417
 By bread alone. 1424
 Foods in prehistory: nutritional lessons for the present. 1476
 An approach to solving world food problems. 1492
 World food supplies and America's resources: a review. 1495
 What food is it? (Game). 1496
 Convenience or fabricated foods: spin off of military R&D. 1899
 Industry's goal: the 'complete' food. 1913

FOOD SPECIFICATIONS
 Food purchasing; part 1: General principles (Motion picture). 2028
 Food purchasing; part 2: Let the buyer beware (Motion picture). 2029

FOOD SPOILAGE
 Filth in foods: implications for health. 1869

FOOD STAMP PROGRAMS
 Economical meals for a month. 1121
 Maternal, infant and pre-school child nutrition programs: an investment for the future. 1322
 Food spending and income. 2006
 Food and nutrition programs: fiscal year 1973. 2017

FOOD STANDARDS AND LEGISLATION
 Food for life. 1202
 Megavitamin therapy. 1274
 Megavitamin this and megavitamin that. 1397
 Food. 1441

FOOD STORAGE
 Eggs in family meals: a guide for consumers. 1137
 Home economics. Foods II (Transparency). 1256
 Let's talk about food. 1399
 Chilled food systems: effects of chilled holding on quality of beef loaves. 1412
 Kohlrabi. 1453
 Parsnips. 1466
 Potatoes. 1468
 Spinach. 1485
 Squash. 1486
 Salad preparation. 1786
 Refrigeration puts school costs on ice. 1808
 Safe handling of foods in the home. 1871
 If it's hot, keep it hot! (Poster). 1882
 ABC's of canning (Audiotape). 1892
 Food product shelf life: sensory panel evaluations and the open dating issue. 2023
 Measuring & controlling food quality. 2030
 Food storage guide for schools and institutions. 2033

FOOD STORES
 Eat your heart out. 1446

FOOD SUBSTITUTIONS
 Soy-ogi: protein fortified Nigerian maize beverage. 1910

FOOD SUPPLY
 Food for life. 1202
 Nutritional review. 1234
 Nutrition and our overpopulated planet. 1294
 The priority of nutrition in a nation's

development. 1348
 Food, population, and the environment (Audiocassette). 1417
 Assessment of the world food situation - present and future; summary and main findings. 1418
 The changing face of global food scarcity. 1422
 The world food prospect. 1423
 By bread alone. 1424
 Government policy and the world food supply. 1431
 Nutrition, food needs and technologic priorities: the World Food Conference. 1432
 Dimensions and causes of hunger and malnutrition. 1433
 The food problem of the future. 1438
 Does it matter how many of us there will be? 1443
 The U.S. Role in the world food supply. 1456
 New hope for the hungry? 1459
 PAG statement (No. 28): issues for the World Food Conference, the PAG view. 1465
 Per capita food consumption. 1467
 Energy and land constraints in food protein production. 1469
 Some obstacles to eliminating famine. 1470
 Bread for the world. 1482
 The world food situation: what is the U.S. Role? (Slide). 1483
 An approach to solving world food problems. 1492
 World food supplies and America's resources: a review. 1495
 Must the world go hungry? (Filmstrip/Record). 1682
 Future food research needs. 1900
 World food problems: a selective bibliography of reviews. 2010
 Handbook of agricultural charts. 2018

FOOD TABLES, CONTENT
 Comprehensive evaluation of fatty acids in foods, part 3, eggs and egg products. 1334
 Zinc in foods. 1402
 Nutritive value of American foods in common units. 2000
 Comprehensive evaluation of fatty acids in foods; 2: beef products. 2002
 Nutritional values of Nabisco products. 2009

FOOD TECHNOLOGY
 The peanut and peanut butter. 1157
 The changing face of global food scarcity. 1422
 Nonagricultural sources of food. 1435
 Eat your heart out. 1446
 Use of alternative food ingredients. 1503
 Must the world go hungry? (Filmstrip/Record). 1682
 Delphi exercises in forecasting technology for the food industry in the United Kingdom. 1788
 The luxury of new product development. 1889
 Economics of producing nutrients from cellulose. 1894
 Eat, drink and be wary (Motion picture). 1895
 Convenience or fabricated foods: spin off of military R&D. 1899
 Future food research needs. 1900
 Storage, processing, and nutritional quality of fruits and vegetables. 1906
 Tomorrow's foods today. 1912
 Industry's goal: the 'complete' food. 1913
 Who puts the hole in macaroni? 1915
 The IFT world directory & guide 1976. 2007

FOOD TEXTURE
 Eating quality and thiamin retention of turkey breast muscle roasted and "slow-cooked" from frozen and thawed states. 1220

FOOD WASTE
 College students recruited for war on food waste. 1530
 The modern handbook of garbology. 1861

FOOD WASTE DISPOSERS
 A checklist for disposing of food waste woes. 1814
 The modern handbook of garbology. 1861

FOOD WASTE MEASURES
 College students recruited for war on food waste. 1530
 American cheese alternate acceptable in

child-feeding program. 1911

FOOD WRAPPING
 How much money do you throw away with food packaging? 1897
 Larger role for plastics in food packaging indicated by technical, economic changes. 1901

FOOD YIELDS
 Assessment of the world food situation - present and future; summary and main findings. 1418
 The changing face of global food scarcity. 1422
 Cooking frozen and thawed roasts: beef, pork, and lamb cuts. 1767
 Food yields summarized by different stages of preparation. 1775

FOOD-RELATED DISORDERS
 Advertising and infant feeding. 1141
 The role of refined carbohydrates on large bowel behavior and disease. 1169
 The saccharine disease. 1185
 Sugar in the diet of man; a summary. 1203
 Copper and coronaries: the hidden risk factor. 1228
 Coping with food allergy. 1232
 Fat babies: prevalence, perils and prevention. 1271
 Nutrition, diet, and cancer. 1317
 Role of natural and synthetic sweeteners. 1326
 Sugars in nutrition. 1356
 Sugar in the diet of man. 1366
 Nutrition update, 1975. 1394

FOODBORNE DISEASES
 Starch in nutrition. 1365
 Sugar in the diet of man. 1366
 Sugar and health. 1370
 Identifying foodborne disease hazards in food service establishments. 1868
 Filth in foods: implications for health. 1869
 Food poisoning and food hygiene. 1870
 Safe handling of foods in the home. 1871
 Botulism. 1872
 Prevention of microbial and parasitic hazards associated with processed foods. 1873
 Hazards in "food safety". 1884

FOODS
 Your food choices: Consumer or consumer? (Filmstrip). 1128
 Nutrition for foodservice workers. 1194
 Food for life. 1202
 The nutrition crisis: a reader. 1282
 Metabolism: putting your food energy to work. 1283
 Identifying food-related values of low-income mothers. 1371
 By bread alone. 1424
 Food. 1441
 Food for us all: the yearbook of agriculture 1969. 1490
 What food is it? (Game). 1496
 Nutritional values of Nabisco products. 2009

FOODS INSTRUCTION
 Primary-graders study nutrition. 1313
 Alternate protein source comparisons. 1386
 Let's talk about food. 1399
 Food teachers: the recipe as lesson plan. 1610
 Good meals for busy days (Filmstrip). 1736
 How to ... Prepare a French omelet. 1772
 A dash of spice. 1796
 Keeping food safe. 1867

FOODWAYS
 Colonial Christmas: bicentennial classroom activities. 1631

FORTIFICATION
 Food additives: beneficial or deleterious (Audiotape). 1138
 Implications for maternal nutrition of protein quality improvement of cereals. 1269
 Cereal: champion of breakfasts? 1408
 The iron controversy: Should bread and flour be fortified? 1497
 Protein enrichment of pasta products. 1888
 Food additives and fortification. 1903
 Soy-ogi: protein fortified Nigerian maize beverage. 1910

SUBJECT INDEX

FORTIFICATION AGENTS

FORTIFICATION AGENTS
Additives and our food heritage. 1281

FORTIFIED FOODS

Astra protein in cereals. 1152
The iron controversy: Should bread and flour be fortified? 1497

FOUR H CLUBS

Education in the community through public health. 1919

FRANCE

Americans have discovered crepes. Have you? 1741

FRANCHISES

Franchisors outshine independents in study. 1866

FREEZERS

Freezer food concerns. 1126
Soft serve desserts: the Midas touch. 1484

FREEZING

Chilled food systems: effects of chilled holding on quality of beef loaves. 1412
Freezing facts for the homemaker (Audiotape). 1891

FRENCH FRIED POTATOES

Convenience potatoes - for profit. 1757
Eight steps to perfect french fries. 1763

FRIED FOODS

Deep fat frying & hospitals. 1754

FROZEN DESSERTS

Soft serve desserts: the Midas touch. 1484

FROZEN FOODS

Convenience and the cost of plate dinners and skillet main dishes. 1120
Freezer food concerns. 1126
Why Ben Hudik went frozen preplate. 1493
Taking stock - convenience foods face new truths in menu planning. 1595
Expand your dessert menu for add-on profits. 1727
Cooking frozen and thawed roasts: beef, pork, and lamb cuts. 1767
Create your own bakery. 1768
Merchandising frozen entrees that are distinctively yours. 1769
Convenience plus versatility match growing consumer interest in home baking. 1776
What was learnt at Halvern. 1797
The complete book of cooking equipment. 1864
America's quiet revolution in taste. 1885
Your guide to frozen convenience foods: 1975 frozen foods fact file, part 2. 2021

FRUITS

Food for life - the basic four (Filmstrip). 1378
Persians. 1468
Citrus: golden fruit on the menu yields gold. 1756
Winning pair: fresh, canned Bartletts. 1799
Storage, processing, and nutritional quality of fruits and vegetables. 1906
Signature desserts. 1993

FRYING, DEEP FAT

Fish and seafood, the great alternative to expensive meat. 1728
Deep fat frying & hospitals. 1754
Eight steps to perfect french fries. 1763
Little goodies - onion rings and other delectables. 1774
All about pressure fryers. 1804
How to save on fats and oils. 1831
Problem clinic for fry chefs. 1876
Golden touch of Chinese chefs. 1991

GASTROINTESTINAL DISORDERS

The saccharine disease. 1185

GEORGIA

Problem-solving approach to nutrition education. 1693

GERIATRICS

Nutritional aspects of bone loss, part 1 of 2 parts. 1143
Symposium on nutrition. 1211

GERONTOLOGY

Symposium on nutrition. 1211

GOITER, ENDEMIC

Endemic goiter and antithyroid agents. 1216

GOVERNMENT COOKING

Gourmet search (Game). 1982

GOVERNMENT ROLE

Consumer education services (Filmstrip). 1118
Economics for consumers. 1124
Additives and our food heritage. 1281
Government policy and the world food supply. 1431
Eat your heart out. 1446
Food for people, not for profit. 1454
New hope for the hungry? 1459
Presidents' forecast: foodservice '76. 1472
Bread for the world. 1482
National Nutrition Policy, a special report. 1509

GRADE 11

Food and nutrition minicourse. 1689
Development and multidimensional evaluation of a food chemistry and nutrition minicourse for high school students. 1690

GRADE 12

Food and nutrition minicourse. 1689
Development and multidimensional evaluation of a food chemistry and nutrition minicourse for high school students. 1690

GRAIN PRODUCTS

The increasing importance of grain foods. (Filmstrip). 1264
Implications for maternal nutrition of protein quality improvement of cereals. 1269
Nutrient content of wheat and rice: present knowledge, future problems, and needed research. 1299
Cereal: champion of breakfasts? 1408
Protein enrichment of pasta products. 1888
Triticale - new miracle grain revitalizes cereal products. 1902
Status and potential of triticale. 1914

GRAPES

A law of diminishing returns in organizational behavior? 1534

GREAT BRITAIN

The contribution made by school milk to the nutrition of primary schoolchildren. 1188
Delphi exercises in forecasting technology for the food industry in the United Kingdom. 1788

GREEN REVOLUTION

The world food situation: what is the U.S. Role? (Slide). 1483

GROUND BEEF

Chilled food systems: effects of chilled holding on quality of beef loaves. 1412
Beef patties: the effect of textured soy protein and fat levels on quality and acceptability. 1893
Skillet sears go international. 1986

GROWTH

Nutrition, growth and development. 1177
Effect of a combined nutrition education and physical fitness program on the weight status of obese high school boys. 1182
Growing up thin. 1213

GUATEMALA

Relationships of birthweight, maternal nutrition and infant mortality. 1246

GUIDES

Del Monte nutrition guide (Chart). 1122
Food plans and family budgeting. 1130
Cumberland Trail to adventures in dining. 1430
The change agent's guide to innovation in education. 1650
ARF Food Service ware handling guide. 1803
FRAC's guide to the National School Breakfast Program. 1928
The IPT world directory & guide 1976. 2007

HAMBURGERS

Broiler boosts burger biz. 1810

HANDBOOKS

Physicians' handbook of nutritional science. 1401
Restaurant finance: a handbook for successful management and operations. 1552
Accounting handbook for non-accountants. 1575
Criteria for the selection and use of visuals in instruction: a handbook. 1648

Focus on nutrition: A teacher's handbook for nutrition education: Grades seven through twelve. 1673
Metrication handbook. 1777
The Wilton yearbook of cake decorating. 1798
Handbook of agricultural charts. 2018

HAWAII

Nutritional knowledge of health food users in Oahu, Hawaii. 1148

HEALTH

Healthy mother, healthy baby (Motion picture). 1144
Diet variety for health (Audiotape). 1183
Sugar in the diet of man; a summary. 1203
Diet in health and disease: rationale and practice. 1204
Key nutrients and health: vitamin C. 1242
Key nutrients and health: vitamin A. 1243
Too much of a good thing? (Filmstrip/record). 1295
Sugar and health. 1370
Not forgotten but still poor. 1391
Nutrition update. 1394
Nutrition, mother's health and fertility: the effects of childbearing on health and nutrition. 1407
National Nutrition Policy, a special report. 1509

HEALTH CARE

What is nutrition? (Filmstrip). 1176
The Framingham heart study: habits and coronary heart disease. 1276
Many people have diabetes mellitus. 1285
Mucha gente tiene diabetes mellitus (SPA). 1286
Child development and child health (Filmstrip). 1403
Developing department standards. 1520

HEALTH EDUCATION

Many people have diabetes mellitus. 1285
Mucha gente tiene diabetes mellitus (SPA). 1286
Nutrition, diet, and cancer. 1317
Smoking and obesity: the behavioral ramifications. 1364
Food and nutrition minicourse. 1689
A picture of health. 1935

HEALTH FOODS

Nutritional knowledge of health food users in Oahu, Hawaii. 1148
Intellectual convictions of "health" food consumers. 1174
Food fads (Audiotape). 1297

HEALTH NEWS

Food in prehistory: nutritional lessons for the present. 1476

HEALTH OCCUPATIONS

Position paper on recommended salaries and employment practices for members of the American Dietetic Association. 1582

HEALTH PROGRAMS

Head Start: building block to better nutrition. 1150
Nutrition, mother's health and fertility: the effects of childbearing on health and nutrition. 1407
A picture of health. 1935

HEARINGS

National Nutrition Policy, a special report. 1509

HEMOGLOBIN

Iron supplementation for gestational anemia: a model field trial. 1266

HERBS

Spice and herb roulette (Game). 1478

HEREDITARY FACTORS

The Oopies (Filmstrip). 1363

HIGH SCHOOL CURRICULUM

Creative nutrition education. 1193

HIGH SCHOOL STUDENTS

Teenage nutrition and physique. 1259
Calories: enough is enough (Motion picture). 1273
Business boom with burger bars. 1561
Careers in home economics (Filmstrip). 1627
Food and nutrition minicourse. 1689
Involving students in energy conservation. 1834
Yes, you can bring teenage school lunch dropouts back to school. 1929
Let's ask the students. 1939
The USDA study on high school participation in child nutrition programs.

1960

HISTORY

- The peanut and peanut butter. 1157
- The glory of milk. 1238
- Food fads (Audiotape). 1297
- Sugar = a fact sheet. 1369
- ARA's nutrition rainbow leads school lunch to gold. 1415
- By bread alone. 1424
- Colonial Christmas offers classroom fun. 1428
- Cumberland Trail to adventures in dining. 1430
- Food and history: teaching social history through the study of cuisine patterns. 1442
- That we may eat. 1450
- Kohlrabi. 1453
- Cranberries: after the bounce. 1457
- Famines of history and of today. 1458
- Parsnips. 1466
- Persians. 1468
- School foodservice discovers pupil power. 1479
- Spinach. 1485
- Squash. 1486
- Christmas and colonial life in the 1700's. 1488
- Liberty Bell rings of good nutrition. 1494
- What food is it? (Game). 1496
- Colonial Christmas: bicentennial classroom activities. 1631
- The International system (Metric) of measurement-applied to dietetics (Audiotape). 1688
- Revolutionary taste sensations. 1749
- From out of the past --- menus for today. 1766
- Strawberries: harvesting ideas from America's favorite fruit. 1789
- A dash of spice. 1796
- The school lunch program: what it is, what it does, what it should be doing. 1943
- Cranberries: more to relish than relish. 1970
- A heritage of fine food, a history of innovation. 1983
- Pilgrims discover America's menu riches. 1989
- Colonial Christmas. 1999
- HOLIDAY FOODS**
- Colonial Christmas offers classroom fun. 1428
- Christmas and colonial life in the 1700's. 1488
- Liberty Bell. 1729
- Keep the cookie jar filled. 1747
- The Wilton yearbook of cake decorating. 1798
- First Thanksgiving. 1965
- Holiday cooking doesn't have to be a pain & a panic. 1968
- Colonial Christmas. 1999
- HOME ECONOMICS**
- Food for us all: the yearbook of agriculture 1969. 1490
- Competency-based professional education in home economics: selected competencies and criteria. 1609
- Careers in home economics (Filastrip). 1627
- Home economics, grades 10-12. 1658
- Personality, perseverance, planning = prepared students. 1662
- Careers in home economics (Filastrip). 1684
- HOME ECONOMICS EDUCATION**
- Alternate protein source comparisons. 1386
- Framework for home economics related occupations. 1613
- Commercial cooking and baking 1-9193; home and family education - 2751 (Cooking can be profitable). 1637
- Commercial cooking and baking - 9193 (Food service with a flair). 1638
- HOME ECONOMISTS**
- Metrication + home economist = opportunity. 1678
- HOME MANAGEMENT**
- Careers in home economics (Filastrip). 1627
- HOME STUDY**
- Problem: how to update a sanitation program; Solution: a home study course. 1877
- HOMEMAKERS**
- Understand your consumers if you want to keep them happy. 1125
- What homemakers know and do about feeding their families. 1329
- Identifying food-related values of low-income mothers. 1371
- Homemakers' food and nutrition knowledge - implications for nutrition education. 1390
- Expressed nutrition information needs of low-income homemakers. 1933
- HOMEMAKING SKILLS**
- Homemakers' food and nutrition knowledge - implications for nutrition education. 1390
- Good meals for busy days (Filastrip). 1736
- Keeping food safe. 1867
- Freezing facts for the homemaker (Audiotape). 1891
- ABC's of canning (Audiotape). 1892
- HORMONES**
- The endocrinology of adult protein-calorie malnutrition. 1217
- HOSPITAL FOOD SERVICE**
- Diet in health and disease: rationale and practice. 1204
- Food service 1980-1985. 1455
- Why Ben Hudik went frozen preplate. 1493
- Developing department standards. 1520
- Obtaining meaningful cost information in dietary departments; I: Food cost information. 1569
- Preparing your budget. 1581
- Hospital job opportunities (Filastrip/Audiocassettes). 1643
- A computer-tailored menu system. 1731
- Deep fat frying & hospitals. 1754
- The modern handbook of garbology. 1861
- Clout counts: co-op buying can cut costs 20%. 2022
- Hospital/nursing home casebook number 31030. 2027
- Measuring & controlling food quality. 2030
- Why cooperative purchasing. 2035
- HOTELS**
- Dimensions of hospitality management. 1558
- The courtesy caper (Film loop). 1632
- A bibliography: hotel and restaurant administration and related subjects. 2014
- Effective purchasing management. 2025
- HOUSEHOLD SURVEYS**
- Dietary levels of households in the United States, seasons and year 1965-66. 1207
- HUMAN RELATIONS**
- Successful persuasion (Motion picture). 1571
- Be-attitude - awareness (Filastrip). 1615
- Be-attitude - enthusiasm (Filastrip). 1616
- Be-attitude - self esteem (Filastrip). 1617
- Your attitude is showing: a primer on human relations. 1629
- The fine art of communicating. 1649
- 6 blocks to innovation. 1680
- Successful persuasion (Film loop). 1708
- HUNGER**
- Nutrition and mental development. 1245
- Malnutrition, learning, and behavior. 1275
- Sensitivity to physiological hunger cues: are the obese really different? 1327
- Starvation. 1328
- The changing face of global food scarcity. 1422
- Dimensions and causes of hunger and malnutrition. 1433
- Famines of history and of today. 1458
- New hope for the hungry? 1459
- Bread for the world. 1482
- World food supplies and America's resources: a review. 1495
- Must the world go hungry? (Filastrip/Record). 1682
- HYDROXYPROLINE INDEX**
- Hydroxyproline index: an indicator of nutritional status; study of Mississippi children. 1236
- HYGIENE**
- The courtesy caper (Film loop). 1632
- Identifying foodborne disease hazards in food service establishments. 1868
- Food poisoning and food hygiene. 1870
- Safe handling of foods in the home. 1871
- Sanitation for foodservice workers;

- teacher's guide. 1874
- Clean restaurant (Filastrip). 1878
- Sanitation means more than looking clean. 1881
- HYPERACTIVITY**
- Dr. Feingold's diet revolution. 1210
- The National Advisory Committee on hyperkinesis and food additives report to the Nutrition Foundation. 1308
- Food additives and hyperactivity: a comparison of food additives in the diets of normal and hyperactive boys. 1325
- Treatment of the hyperactive child. 1410
- HYPERKINESIS**
- The National Advisory Committee on hyperkinesis and food additives report to the Nutrition Foundation. 1308
- HYPERLIPOPROTEINEMIA**
- Dietary cholesterol control - for all infants? 1352
- HYPERTENSION**
- Blood pressure of persons 18-74 years; United States, 1971-72. 2019
- HYPERVITAMINOSIS E**
- Hypervitaminosis E and coagulation. 1261
- HYPOGLYCEMIA**
- Sugar in the diet of man; a summary. 1203
- ICE CREAM**
- Soft serve desserts: the Midas touch. 1484
- ILLNESS**
- The effect on winter illness of large doses of vitamin C. 1149
- Diet in health and disease: rationale and practice. 1204
- INITIATION FOODS**
- Use of alternative food ingredients. 1503
- Today's rose, by any other name, would be misbranded. 1510
- IMMUNITY**
- Immune deficiency in malnutrition. 1263
- INCOME**
- Impacts of agricultural trade on food and fiber section of the U.S. economy. 1477
- Food spending and income. 2006
- INDEPENDENT STUDY**
- Consumer math: a guide to stretching your dollar. 1127
- Food. 1441
- Write your own job description. 1645
- Managerial accounting: a short course for non-financial managers. 1664
- How to manage by objectives: a short course for managers. 1670
- Executive speaking: an acquired skill. 1691
- Relevance check for self-instructional packages. 1711
- INDICATORS**
- Developing department standards. 1520
- INDIVIDUAL CHARACTERISTICS**
- Managing robots or people? 1535
- The encouragement of employee creativity and initiative. 1553
- INDIVIDUALIZED INSTRUCTION**
- How to write and use performance objectives to individualize instruction. 1621
- A personalized university course in nutrition. 1634
- INDUSTRIAL RELATIONS**
- Front-line management. 1521
- Communicating with employees: giving directions and orders that get results, part 1. 1523
- Communicating with employees: giving directions and orders that get results, part 2. 1525
- A law of diminishing returns in organizational behavior? 1534
- Managing robots or people? 1535
- Want to cultivate some employee trust? 1538
- The ticklish business of changing human behavior. 1539
- The new psychology for managing people. 1540
- Psychology for managers: a systems approach to human behavior. 1541
- Management by motivation. 1543
- How to "multiply yourself" through improved delegation. 1548
- The encouragement of employee creativity and initiative. 1553
- Absenteeism or attendance: which is

SUBJECT INDEX

INDUSTRY ROLE

Industry's problem? 1554
Managerial counseling for organizational effectiveness. 1570
Successful persuasion (Motion picture). 1571
Supervisory skills (Audiotape). 1576
Overcoming resistance to change (Motion picture). 1589
Motivation. 1600
Effective discipline in employee relations. 1604
Your attitude is showing; a primer on human relations. 1629
The fine art of communicating. 1649
How to communicate better with workers. 1652
Successful staff meetings. 1666
6 blocks to innovation. 1680
Absenteeism, part 1: how to analyze causes and effects. 1700
Successful persuasion (Film loop). 1708

INDUSTRY ROLE

Retraction and the consumer. 1746

INFANT DIETS

Feeding an infant (Filmstrip). 1222
Feeding an infant (Slides). 1223
The influence of dietary fat on the composition of the body fat of infants. 1265
Fat babies: prevalence, perils and prevention. 1271
The unfavorable trend in infant feeding. 1319
Preparing a baby's formula (Filmstrip). 1336
Preparing a baby's formula (Slides). 1337
Dietary cholesterol control - for all infants? 1352
Super-baby cook-book. 1985

INFANT FEEDING

Advertising and infant feeding. 1141
Are baby foods good enough for babies? 1151
White paper on infant feeding practices. 1178
Feeding an infant (Filmstrip). 1222
Feeding an infant (Slides). 1223
Formula makers exploit third world weaknesses. 1229
Human milk and lactation. 1230
Healthy baby posters (Poster). 1251
Fat babies: prevalence, perils and prevention. 1271
Oral feeding versus total parenteral nutrition in low birthweight infants. 1321
Preparing a baby's formula (Filmstrip). 1336
Preparing a baby's formula (Slides). 1337
Infant nutrition and socio-cultural influences in a village in central Mexico. 1350
Dietary cholesterol control - for all infants? 1352
Vulnerable periods of lactation - a view on breast feeding practices in Brazil. 1360
Pathological growth and maturation in infants and children associated with modern methods of feeding. 1375
Menus for toddler day care: food preference and spoon use. 1379
Infant care and development. Set 2. (Filmstrip). 1657
Super-baby cook-book. 1985

INFANTS (TO 2 YEARS)

Prospective maternal nutrition study in Taiwan: rationale, study design, feasibility, and preliminary findings. 1163
White paper on infant feeding practices. 1178
An obesity index for six-month-old children. 1192
Obesity and the question of cholesterol reduction in infancy and childhood. 1200
Feeding an infant (Filmstrip). 1222
Feeding an infant (Slides). 1223
Formula makers exploit third world weaknesses. 1229
Relationships of birthweight, maternal nutrition and infant mortality. 1246
Healthy baby posters (Poster). 1251
The influence of dietary fat on the composition of the body fat of infants. 1265
Long term effects of infant starvation on learning abilities. 1280
Oral feeding versus total parenteral

nutrition in low birthweight infants. 1321
Maternal, infant and pre-school child nutrition programs: an investment for the future. 1322
Preparing a baby's formula (Filmstrip). 1336
Preparing a baby's formula (Slides). 1337
The rationale for, and design of, a randomized controlled trial of nutritional supplementation in pregnancy. 1346
Vitamin E therapy in premature babies. 1388
Infant care and development. Set 2. (Filmstrip). 1657

INFLUENCES ON NUTRITION

Colleges cope with high costs and shortages. 1481

INFORMATION DISSEMINATION

Motivation. 1600

INFORMATION SERVICES

The Food and Nutrition Information Center. 1660

INFORMATION SOURCES

Food service research abstracts, 1975. 2003

INGREDIENTS

Use of alternative food ingredients. 1503

INNOVATION

Become a foodservice innovator!. 1518
The change agent's guide to innovation in education. 1650
6 blocks to innovation. 1680
Fast food gets an "A" in school lunch. 1926

INSERVICE EDUCATION

Culinary apprenticeships earn respect from labor, management. 1635
How career ladders aid your career-development system. 1654
Student-run restaurant serves main course of foodservice training. 1707

INSERVICE PROGRAMS

The corporate responsibility in the area of alcoholism. 1556
Use of instructional television: a shared program. 1712

INSTITUTIONAL FEEDING

Oscar Berninger's four day super feed. 1425
Food ecology catches on with students. 1436
Food service 1980-1985. 1455
The new day has begun: institutional foodservice in Louisville. 1463
The time dependence of food preferences. 1514
Developing department standards. 1520
College students recruited for war on food waste. 1530
Obtaining meaningful cost information in dietary departments: 1: Food cost information. 1569
Problem: how to erase a \$500,000 deficit; solution: a free flow dining program. 1583
26 miles across the sea. 1607
Successful catering. 1704
Fish & seafood dishes for foodservice menu planning. 1752
Breakfast & brunch dishes for foodservice menu planning. 1753
Dynamite desserts for institutional menus. 1760
Flavors that sell preserve the sweet taste of success. 1765
Desserts and beverages. 1771
Who's afraid of the long shadow of fast food? 1793
Winter corn can butter up menu profits. 1800
Institutions & equipment maintenance. 1806
IBM cafeteria: programmed for fast traffic. 1833
Mobile equipment suits present - and future - needs for Cincinnati Milacron. 1844
Profitable production planning. 1850
Contemporary quantity recipe file. 1966
Royal Prince instant yam flakes. 1984
Large quantity recipes. 1994
Food storage guide for schools and institutions. 2033

INSTRUCTIONAL AIDS

Planning for youth in extension's expanded food and nutrition education program. 1153

Nutrition labeling: cans teach nutrition. 1173
Nutrition for the mother nursing her baby (Audiotape). 1374
Nutrition labeling teaching aids (Kits). 1640
Instructor's guide for the teaching of professional cooking. 1644
Meter-liter-gas, the metric measure game. (Game). 1675
Metric recipe kit - advanced (Kit). 1676
Metric recipe kit - beginning (Kit). 1677
NASCO, a food vocabulary game (Game). 1683
The International system (Metric) of measurement-applied to dietetics (Audiotape). 1688
Games as teaching aids for diabetic children. 1702
Use of instructional television: a shared program. 1712
Crunchy bananas and other great recipes kids can cook. 1716
Food preparation terms, pt. 2 (Motion picture). 1761
Pregnancy and nutrition. 2012

INSTRUCTIONAL INNOVATION

Evaluation: a neglected area of competency-based education. 1656
A model for competency-based teacher education. 1661

INSTRUCTIONAL MATERIALS

Consumer watch: a guide to stretching your dollar. 1127
Shop around. 1132
Break the fast (Filmstrip). 1165
Don't be a breakfast skipper (Filmstrip). 1209
George Gorge and Wicky Persnick (Filmstrip). 1237
Key nutrients and health: vitamin C. 1242
Key nutrients and health: vitamin A. 1243
Home economics. Foods I (Transparency). 1255
Home economics. Foods II (Transparency). 1256
It's breakfast time (Kit). 1267
The nutrient express (Filmstrip). 1314
Play it smart, eat a well-balanced diet. 1332
Nutrition for the mother nursing her baby (Audiotape). 1374
Approximate nutritive values of common foods. 1384
Food. 1441
Spice and herb roulette (Game). 1478
What food is it? (Game). 1496
Nutrition labeling - tools for its use. 1508
How to plan and organize work. 1512
Food preparation terms, part 1 (Motion picture). 1608
Food teaches: the recipe as lesson plan. 1610
Colonial Christmas: bicentennial classroom activities. 1631
Nutrition labeling teaching aids (Kits). 1640
Write your own job description. 1645
How to manage by objectives: a short course for managers. 1670
NASCO, a food vocabulary game (Game). 1683
What is a cook? (Filmstrip). 1694
Successful catering. 1704
Crunchy bananas and other great recipes kids can cook. 1716
The liter: an introduction to the metric system (Motion Picture). 1778
Kitchen search (Game). 1838
Stick up for Breakfast (Kit). 1936
Gourmet search (Game). 1982
Catalog of nutrition education material. 2005
Audiovisuals for nutrition education: Selected evaluative reviews from the Journal of Nutrition Education. 2011
Pregnancy and nutrition. 2012

INSTRUCTIONAL MEDIA

Criteria for the selection and use of visuals in instruction; a workbook. 1647
Criteria for the selection and use of visuals in instruction; a handbook. 1648
Use of instructional television: a shared program. 1712
The guide to simulations/games for

- education and training. 1721
- INTELLECTUAL GROWTH**
Long term effects of infant starvation on learning abilities. 1280
- INTERNATIONAL PROGRAMS**
Vitamin A deficiency and blindness prevention. 1160
National Nutrition Policy, a special report. 1509
An international programme for famine relief. 1934
- INTESTINAL ABSORPTION**
Contributions of microorganisms to foods and nutrition. 1362
- INVENTORIES**
Basics for buyers. 2024
Your supplier's telling you something. 2036
- IODINE**
Endemic goiter and antithyroid agents. 1216
- IOWA**
An approach to solving world food problems. 1492
- IRON**
Iron supplementation for gestational anemia: a model field trial. 1266
Vitamin E therapy in premature babies. 1388
Iron, nutrition - 1972 (Audiotape). 1396
The iron controversy: Should bread and flour be fortified? 1497
The changing world of enrichment. 1898
- IRON-DEFICIENCY ANEMIA**
Iron, nutrition - 1972 (Audiotape). 1396
The iron controversy: Should bread and flour be fortified? 1497
- JOB ANALYSIS**
Development of career progression systems for employees in the foodservice industry. 1447
Job descriptions: how to write and use them. 1517
Write your own job description. 1645
- JOB ENRICHMENT**
A study of employee resistance to job enrichment. 1531
Managerial counseling for organizational effectiveness. 1570
Beyond job enrichment to employment enrichment. 1601
What an executive should know about organization development. 1709
- JOB PLACEMENT**
How reliable are merit rating techniques? 1590
How to predict job vacancies. 1655
Cook, chef, and related occupations (Motion picture). 1705
- JOB SATISFACTION**
Managerial counseling for organizational effectiveness. 1570
What makes Johnny mop? 1598
What makes an effective employee training program? 1625
- JOB SKILLS**
Meeting the training challenge. 1611
- JOB TRAINING**
Front-line management. 1521
Meeting the training challenge. 1611
Training employees for a convenience foods system. 1626
How to predict job vacancies. 1655
Training by objectives (Audiotape). 1687
Attachment learning: a humanistic educational experience. 1714
- JUNIOR HIGH SCHOOL STUDENTS**
Nutrition and regional foods cookery. 1703
- JUNK FOOD**
The business of nutrition. 1440
- KITCHEN FIRES**
The new breed of grease filters. 1846
- KITCHENS**
Behind every kitchen success stands the right oven. 1807
Checklist for food facilities planning. 1811
Checklist for food facilities planning. 1812
Equipment probe II: ventilating and air-makeup systems. 1821
Systems approach: renovating dietary facility (Audiotape). 1832
Avoid the hidden costs of getting what you think you want. 1836
Kitchen search (Game). 1838
The need: getting more out of existing kitchens. 1845
- Notre Dame welds kitchen efficiency to gothic dignity. 1848
Profitable production planning. 1850
Super kitchen centralizes food service. 1859
- KOMULBARI**
Kohlrahl. 1453
- KOREAN AMERICANS**
Malnutrition and environmental enrichment by early adoption. 1406
- KOSHER FOODS**
Integrating the Jewish dietary laws into a dietetics program. 1686
- KASHIOWSKI**
The unfavourable trend in infant feeding. 1319
Protein-calorie malnutrition. 1320
Soy-ogi: protein fortified Nigerian maize beverage. 1910
- LABELING**
An educator's perspective of FTC's proposed trade regulations on food advertising. 1115
What the industry can do about growing public mistrust. 1119
Del Monte nutrition guide (Chart). 1122
Nutrition labeling - tools for its use. 1131
Some consumer concerns regarding food labeling and packaging. 1133
Nutrition labeling lets you in --- on what's inside (Poster). 1136
Nutrition labeling: how it can work for you. 1500
Reading nutrition labels (Audiotape). 1501
Balancing the costs and benefits of nutrient labeling. 1505
Today's rose, by any other name, would be misbranded. 1510
Flawed TRR proposal illustrates growing need for scientific input in comments. 1511
Nutrition labeling teaching aids (Kitts). 1640
Food additives and fortification. 1903
Food product shelf life: sensory panel evaluations and the open dating issue. 2023
- LABOR ECONOMICS**
Impacts of agricultural trade on food and fiber section of the U.S. economy. 1477
Obtaining meaningful cost information in dietary departments; 2: Labor cost information. 1578
Climbing the job ladder. 1699
Handbook of agricultural charts. 2018
- LABORATORIES**
The IPT world directory & guide 1976. 2007
- LACTASE**
Summary of the conference on lactose and milk intolerance. 1241
- LACTATION**
White paper on infant feeding practices. 1178
Maternal nutrition in lactation. 1224
Human milk and lactation. 1230
The unfavourable trend in infant feeding. 1319
Vulnerable periods of lactation - a view on breast feeding practices in Brazil. 1360
Nutrition for the mother nursing her baby (Audiotape). 1374
Pathological growth and maturation in infants and children associated with modern methods of feeding. 1375
Breast-feeding: first thoughts. 1393
- LACTOSE INTOLERANCE**
Summary of the conference on lactose and milk intolerance. 1241
- LAKE**
Heat identification slide set (Slide). 1507
Cooking frozen and thawed roasts: beef, pork, and lamb cuts. 1767
- LAND GRANT UNIVERSITIES**
An approach to solving world food problems. 1492
- LAWS**
The manager and the law (Motion picture). 1506
- LEADERSHIP**
Dynamic business-conference technique. 1547
The behavioral sciences: what every manager should know (Audiotape). 1577
Leadership needs for the supervisor, for the conference leader. 1579
- LEADERSHIP RESPONSIBILITY**
No-nonsense delegation. 1566
Developing effective leadership in front-line supervision. 1594
- LEADERSHIP TRAINING**
Developing effective leadership in front-line supervision. 1594
- LEARNING ABILITY**
Malnutrition, learning, and behavior. 1275
Long term effects of infant starvation on learning abilities. 1280
Child nutrition in a changing world. 1358
- LEARNING BEHAVIOR**
Meeting the training challenge. 1611
Four steps to better training results. 1706
- LEFTOVERS**
Presto-change: turn leftovers into menu magic. 1782
- LEGAL PROBLEMS**
The manager and the law (Motion picture). 1506
- LEGISLATION**
Child nutrition: a long way to go. 1498
Nutrition labeling: how it can work for you. 1500
The manager and the law (Motion picture). 1506
Flawed TRR proposal illustrates growing need for scientific input in comments. 1511
The International system (Metric) of measurement applied to dietetics (Audiotape). 1688
Why your school district probably can't afford not to participate in the school lunch program. 1930
The school lunch program: what it is, what it does, what it should be doing. 1943
- LEGUMES**
Effect of germination and cooking on the protein efficiency ratio of some legumes. 1270
- LIFE CYCLE**
Effect of family life-cycle stage on concerns about food selection. 1195
- LIFE STYLES**
Dietary-atherosclerosis study on deceased persons. 1305
Fasting in Islam. 1349
- LIGHTING**
Reducing lighting bills --- six super ways to do it. 1851
- LIMES**
Citrus: golden fruit on the menu yields gold. 1756
- LIPIDS**
A tool for individualized management of fat-controlled diets. 1268
Comprehensive evaluation of fatty acids in foods; 2: beef products. 2002
- LOS ANGELES**
Food habits and nutrient intakes of Filipino women in Los Angeles. 1289
- LOUISVILLE, KENTUCKY**
The new day has begun: institutional foodservice in Louisville. 1463
- LOW INCOME GROUPS**
Economical meals for a month. 1121
Nutritional adequacy of diets of a selected group of low-income women: identification of some related factors. 1272
Maternal, infant and pre-school child nutrition programs: an investment for the future. 1322
Identifying food-related values of low-income mothers. 1371
Symposium on social and economic factors in human nutrition. 1372
Not forgotten but still poor. 1391
The Somerton story, Part II. A progress report on the Somerton demonstration school for migrant child education. 1624
Expressed nutrition information needs of low-income house-keepers. 1933
Minority health chart book. 2001
- LUNCH**
Breakfast & brunch dishes for foodservice menu planning. 1753
- MACARONI**
Protein enrichment of pasta products. 1888
Whey protein fortification of macaroni. 1908
Who puts the hole in macaroni? 1915

SUBJECT INDEX

BACKGROUND

Entrees to captivate the appetite--hook, line, and sinker. 1981

MAIN DISHES

Variations on the convenience theme. 1737
Merchandising frozen entrees that are distinctively yours. 1769

MEALS

Effect of a combined nutrition education and physical fitness program on the weight status of obese high school boys. 1182
Dietary-atherosclerosis study on deceased persons. 1305

MALNUTRITION

Nutrition, growth and development. 1177
Some methods to improve nutrition in the developing countries. 1225
Nutrition and mental development. 1245
Iaue deficiency in malnutrition. 1263
Implications for maternal nutrition of protein quality improvement of cereals. 1269
Malnutrition, learning, and behavior. 1275
Long term effects of infant starvation on learning abilities. 1280
Evaluation of a low-lactose nutritional supplement in malnourished children. 1293
Nutrition and fertility interrelationships. 1315
Child nutrition in a changing world. 1358
Western Hemisphere Nutrition Congress, 4th, Bal Harbour, 1974. 1398
Nutrition and fetal development. 1404
Malnutrition and environmental enrichment by early adoption. 1406
Dimensions and causes of hunger and malnutrition. 1433
Food for people, not for profit. 1454
Famines of history and of today. 1458
PAG statement (No. 28): issues for the World Food Conference, the PAG view. 1465
Must the world go hungry? (Filmstrip/Record). 1482
Rothcraft Centers Project. 1923

MANAGEMENT

The manager and the law (Motion picture). 1506
How to plan and organize work. 1512
Become a foodservice innovator. 1518
A law of diminishing returns in organizational behavior? 1534
The management of peripheral employees. 1542
You can have one as well as the other: instinct versus technique. 1546
A feedback program to make manager development happen. 1549
Structural planning in organizational development: an often neglected aspect. 1550
Packages for progress: team goal-setting techniques. 1557
Dimensions of hospitality management. 1558
The time trap. 1562
Can foodservice handle the pressure? 1564
No-nonsense delegation. 1566
Obtaining meaningful cost information in dietary departments; 1: Food cost information. 1569
The time game (Motion picture). 1572
The behavioral sciences: what every manager should know (Audiotape). 1577
Practical guide to managing people. 1588
Determining the training needs of managers. 1602
Forecasting methods for management. 1603
How to communicate. 1618
Four steps to better training results. 1706
A master plan for energy management, part 3. 1842
Safety Management, a human approach. 1875

MANAGEMENT DEVELOPMENT

Become a foodservice innovator. 1518
Developing department standards. 1520
Supervisory management: a short course in supervision. 1536
Want to cultivate some employee trust? 1538

The new psychology for managing people. 1540

Management by motivation. 1543
You can have one as well as the other: instinct versus technique. 1546
How to "multiply yourself" through improved delegation. 1548
A feedback program to make manager development happen. 1549
Packages for progress: team goal-setting techniques. 1557
The time game (Motion picture). 1572
How to invest in people: a guide for professional management (Filmstrip). 1574
Developing effective leadership in front-line supervision. 1594
Developing the woman manager. 1651
Managerial accounting: a short course for non-financial managers. 1664
How to manage by objectives: a short course for managers. 1670
What an executive should know about organization development. 1709
What does it take for a woman to make it in management? 1717
Effective purchasing management. 2025

MANAGEMENT EDUCATION

Cost control and reduction: the supervisor's contribution to profits. 1513
A systems look at performance appraisal. 1593
Determining the training needs of managers. 1602
Developing the woman manager. 1651
Wisconsin city requires food managers course. 1653
How to manage by objectives: a short course for managers. 1670
Problem: how to update a sanitation program; Solution: a home study course. 1877
Seminar on sanitation or restaurant owners and managers, University of Kentucky, 1972. 1883

MANAGEMENT PHILOSOPHIES

Management by motivation. 1543
Behavior modification: a contingency approach to employee performance. 1544
You can have one as well as the other: instinct versus technique. 1546
Packages for progress: team goal-setting techniques. 1557
The time game (Motion picture). 1572
How to manage by objectives: a short course for managers. 1670

MANAGEMENT SYSTEMS

Behavioral aspects of management: applications (transparencies). 1516
Management by motivation. 1543
Forecasting methods for management. 1603

MANGANESE

Effects of trace minerals on biological mechanisms. 1215

MANUALS

Cost control and reduction: the supervisor's contribution to profits. 1513
Write your own job description. 1645
Introductory foods: a laboratory manual of food preparation and evaluation. 1681
Successful catering. 1704

MARASMOUS

The unfavourable trend in infant feeding. 1319
Protein-calorie malnutrition. 1320

MARKETING

Understand your consumers if you want to keep them happy. 1125
Some consumer concerns regarding food labeling and packaging. 1133
Advertising and infant feeding. 1141
The glory of silk. 1238
Kohlrabi. 1453
Parsnips. 1466
Persians. 1468
Spinach. 1485
Squash. 1486
Convenience plus versatility watch growing consumer interest in home baking. 1776
Delphi exercises in forecasting technology for the food industry in the United Kingdom. 1788
The IFNA Encyclopedia of the foodservice industry. 2020

MASS MEDIA

Sociology and nutrition. 1179
A taxonomy of communication media. 1622
TV advertising and its effects on children's eating habits. 1710

Relevance check for self-instructional packages. 1711

Education in the community through public health. 1919

MASSACHUSETTS

Focus on nutrition: A teacher's handbook for nutrition education: Grades seven through twelve. 1673
Mintemah High School: bicentennial foodservice. 1921

MATERNAL AND CHILD HEALTH

Healthy mother, healthy baby (Motion picture). 1144
Nutrition in maternal health care. 1145
Prospective maternal nutrition study in Taiwan: rationale, study design, feasibility, and preliminary findings. 1163
Maternal nutrition in lactation. 1224
Relationships of birthweight, maternal nutrition and infant mortality. 1246
Possible improvement in quality of human progeny by maternal dietary intervention. 1258
Maternal, infant and pre-school child nutrition programs: an investment for the future. 1322
The priority of nutrition in a nation's development. 1348
Nutrition, mother's health and fertility: the effects of childbearing on health and nutrition. 1407

MATERNAL-FETAL EXCHANGE

Iron supplementation for gestational anemia: a model field trial. 1266
Vitamin levels at term and in the neonate. 1399

MATHEMATICS

Metrics in career education. 1667
Make mine metric (Videocassette). 1669
The International system (Metric) of measurement-applied to dietetics (Audiotape). 1688
Metrication handbook. 1777

MATURATION

Pathological growth and maturation in infants and children associated with modern methods of feeding. 1375

MEAL COMPOSITE ANALYSIS

Diet variety for health (Audiotape). 1183
American cheese alternate acceptable in child-feeding program. 1911

MEAL PATTERNS

Infant nutrition and socio-cultural influences in a village in central Mexico. 1350
Food and history: teaching social history through the study of cuisine patterns. 1442

MEAL PLANNING

The cost of seats and meat alternates. 1129
Food plans and family budgeting. 1130
Eggs in family meals: a guide for consumers. 1137
The diabetic diet (in Spanish). 1172
Diet variety for health (Audiotape). 1183
The trims' conquest of Custard the cowardly dragon. 1197
What homemakers know and do about feeding their families. 1329
Play it smart, eat a well-balanced diet. 1332
The right combination. 1343
Beef and veal in family meals. 1380
The time dependence of food preferences. 1514
Problem: how to offer low cost meals; solution: mandatory meal tickets. 1585
La seleccion de los alimentos para la familia Gomez. 1726
Spirit of '76: Walla Walla captures the past. 1734
Tuna packs fun, flavor and versatility into school menus. 1735
Good meals for busy days (Filmstrip). 1736
Deep fat frying & hospitals. 1754
Winning pair: fresh, canned Bartlett's. 1799
First Thanksgiving. 1965
Holiday cooking doesn't have to be a pain & a panic. 1968

MEALS PER DAY

Dietary-atherosclerosis study on deceased persons. 1305

MEASUREMENT

- Metrics in career education. 1667
- Make mine metric (Videocassette). 1669
- Metric recipe kit - advanced (Kit). 1676
- Metric recipe kit - beginning (Kit). 1677
- Metrication + home economist = opportunity. 1678
- The International system (Metric) of measurement-applied to dietetics (Audiotape). 1688
- Metrication handbook. 1777
- The liter: an introduction to the metric system (Motion Picture). 1778
- Make mine metric (Motion picture). 1784
- Make mine metric (Film loop). 1785
- Tools for metric measuring. 1858

MEAT

- The cost of meats and meat alternates. 1129
- Home economics. Foods II (Transparencv). 1256
- Food for life - the basic four (Filastrip). 1378
- Meat in the foodservice industry. 1462
- Meat identification slide set (Slide). 1507
- New ways to make meat & potatoes. 1780

MEAT ALTERNATES

- The cost of meats and meat alternates. 1129
- Alternate protein source comparisons. 1786

MEAT BY-PRODUCTS

- Comprehensive evaluation of fatty acids in foods; 2: beef products. 2002

MEAT CUTS

- The cost of meats and meat alternates. 1129
- Home economics. Foods II (Transparencv). 1256
- Beef and veal in family meals. 1380
- Meat in the foodservice industry. 1462
- Meat identification slide set (Slide). 1507
- Vitamin B6 in reheated, held, and freshly cooked turkey breast. 1764
- Comprehensive evaluation of fatty acids in foods; 2: beef products. 2002
- Product savvy - beef: portion control and roasts. 2031

MEAT GRADES

- Back home on the range: calf, grass-fed beef. 1744
- Product savvy - beef: portion control and roasts. 2031

MEAT LOAVES

- Chilled food systems: effects of chilled holding on quality of beef loaves. 1412

MEAT SPECIFICATIONS

- Freezer food concerns. 1126
- Product savvy - beef: portion control and roasts. 2031

MEDIA SELECTION

- Criteria for the selection and use of visuals in instruction; a workbook. 1647
- Criteria for the selection and use of visuals in instruction; a handbook. 1648

MEDICAL EDUCATION

- Integration of nutrition in medical education. 1718

MEDICAL FACTORS

- The teenager and obesity (Audiotape). 1184

MELONS

- Persians. 1469

MENARCHE

- Relationships between body build and age of menarche in a group of girls of heterogeneous socioeconomic background. 1312
- Pathological growth and maturation in infants and children associated with modern methods of feeding. 1375

MENTAL DEVELOPMENT

- Nutrition and mental development. 1245
- Malnutrition, learning, and behavior. 1275

- Measuring the effects of nutrition on human development and behaviour. 1347

MENTAL RETARDATION

- Nutrition and mental development. 1245

MENU DESIGN

- 1975 menu census. 1605
- Bicentennial menus on parade. 1723
- Boston tea party launches Bicentennial. 1725

- Citrus: golden fruit on the menu yields gold. 1756

MENU PLANNING

- Economical meals for a month. 1121
- Every body needs. 1221
- Coping with food allergy. 1232
- Movry's basic nutrition and diet therapy. 1306
- Menus for toddler day care: food preference and spoon use. 1379
- Foodservice celebrates the American Bicentennial. 1439
- The time dependence of food preferences. 1514
- Business booms with burger bars. 1561
- Problem: how to offer low cost meals; solution: mandatory meal tickets. 1585
- 1975 menu census. 1605
- 26 miles across the sea. 1607
- Commercial cooking and baking I-9193, home and family education - 2751 (Nutritious meal planning). 1639
- Computerizing your menu selections. 1722
- Liberty Bell. 1729
- Diet dining - must it stay deadly dull? 1730
- A computer-tallied menu system. 1731
- A guide to good eating the vegetarian way. 1733
- Spirit of '76: Walla Walla captures the past. 1734
- Variations on the convenience theme. 1737
- Western chicken teriyaki with curried peaches. 1738
- Americans have discovered crepes. Have you? 1741
- An gratin sandwiches. 1742
- Moon-to-midnight specials: snacks and mini meals. 1748
- Fish 5 seafood dishes for foodservice menu planning. 1752
- Breakfast & brunch dishes for foodservice menu planning. 1753
- Deep fat frying & hospitals. 1754
- Celery hearts almondine. 1755
- Presto-chango: turn leftovers into menu magic. 1782
- Winter corn can butter up menu profits. 1800
- American cheese alternate acceptable in child-feeding program. 1911
- Scrabble way beats 'em all. 1952
- Type A "brunch". 1959
- Bella Italy!. 1967
- The favorite foods of fall. 1971
- Entrees to captivate the appetite--hook, line, and sinker. 1981
- Menu fare grows with America's spirit. 1987
- Real American cooking: bicentennial foodservice. 1992
- Cooking for two. 1995

MERCHANDISE INFORMATION

- AMP Food Service ware handling guide. 1803
- The IFT world directory & guide 1976. 2007

MERCHANDISING

- Understand your consumers if you want to keep them happy. 1125
- Service systems: bicentennial foodservice. 1591
- Type A lunches win high marks at Bethel Park Schools. 1596
- Keep the cookie jar filled. 1750
- New twists with old favorites. 1751
- The egg & you; an industry study. 1762
- Merchandising frozen entrees that are distinctively yours. 1769
- Past food gets an "A" in school lunch. 1926

METABOLIC DISORDERS

- The biological effects of polyunsaturated fatty acids. 1162

METABOLIC STUDIES

- The influence of some dietary factors on cholesterol metabolism. 1307

METABOLISM

- The essentiality of zinc. 1260
- Metabolics: putting your food energy to work. 1283
- The influence of some dietary factors on cholesterol metabolism. 1307
- The iron controversy: Should bread and flour be fortified? 1497

METRIC SYSTEM

- Metrics in career education. 1667
- Make mine metric (Videocassette). 1669
- Meter-liter-gram, the metric measure game. (Game). 1675

- Metric recipe kit - advanced (Kit). 1676

- Metric recipe kit - beginning (Kit). 1677

- Metrication + home economist = opportunity. 1678
- The International system (Metric) of measurement-applied to dietetics (Audiotape). 1688
- Metrication and the consumer. 1746
- Metrication handbook. 1777
- The liter: an introduction to the metric system (Motion Picture). 1778
- Make mine metric (Motion picture). 1784
- Make mine metric (Film loop). 1785
- Tools for metric measuring. 1858
- Large quantity recipes. 1994

MEXICAN AMERICANS

- Food & Chicanos at the farm camps. 1927

MEXICAN-AMERICANS

- The Somerton story, Part II. A progress report on the Somerton demonstration school for migrant child education. 1624

MEXICO

- Infant nutrition and socio-cultural influences in a village in central Mexico. 1350

MICHIGAN

- Are community nutrition programs meeting the needs of the elderly? 1950

MICROBIOLOGY

- Prevention of microbial and parasitic hazards associated with processed foods. 1873

MICROORGANISMS

- Dental caries: a review of current research on the prevention of cavities. 1253
- Contributions of microorganisms to foods and nutrition. 1362

MICROWAVE COOKING

- Why Ben Hudik went frozen preplate. 1493
- Equipment probe 4: microwave ovens don't replace but complement conventional cooking units. 1822
- Microwave ovens. 1860

MICROWAVE OVENS

- Behind every kitchen success stands the right oven. 1807
- Equipment probe 4: microwave ovens don't replace but complement conventional cooking units. 1822
- Roundup of ranges. 1853
- Microwave ovens. 1860

MIGRANT WORKERS

- The Somerton story, Part II. A progress report on the Somerton demonstration school for migrant child education. 1624
- Food & Chicanos at the farm camps. 1927

MILITARY FOOD SERVICE

- Fast food concepts invade uncommon markets. 1434
- Food service 1980-1985. 1455

MILK

- Advertising and infant feeding. 1141
- The contribution made by school milk to the nutrition of primary schoolchildren. 1188
- Coping with food allergy. 1232
- The glory of milk. 1238
- Summary of the conference on lactose and milk intolerance. 1241
- Protein value of two imitation milks; chemical and biologic assays. 1304
- Dietary cholesterol control - for all infants? 1352
- Food for life - the basic four (Filastrip). 1378

MILK INTOLERANCE

- Summary of the conference on lactose and milk intolerance. 1241

MILK PRODUCTS

- Protein value of two imitation milks; chemical and biologic assays. 1304
- Why protein fortification of macaroni. 1908

MILK PROGRAMS

- The contribution made by school milk to the nutrition of primary schoolchildren. 1188
- Urban public school feeding survey - FY 1975. 1962
- Food and nutrition programs: fiscal year 1973. 2017

SUBJECT INDEX

HILLING

HILLING

Dietary fibre, coronary heart disease and diabetes mellitus, part 1. Historical aspects of fibre in the food of western man. 1376

MINERAL METABOLISM DISORDERS

Copper and coronaries: the hidden risk factor. 1228

MINERALS

The essentiality of zinc. 1260
Vitamins: a systems analysis solution to the doctor vs. health faddist controversy. 1287

Astra protein; the project. 1887

MINIMUM DAILY REQUIREMENTS

The essential trace elements. 1231

MINORITY GROUPS

Food & Chicanos at the farm camps. 1927

MISCELLANEOUS FOODS

Fact versus fiction about vending in public schools. 1461
Crunchy bananas and other great recipes kids can cook. 1716

Moan-to-midnight specials: snacks and mini meals. 1748

A cool collection of cold platters. 1758

Eat, drink and be wary (Motion picture). 1895

How much money do you throw away with food packaging? 1897

Tomorrow's foods today. 1912

Large quantity recipes. 1994

Your guide to frozen convenience foods; 1975 frozen foods fact file, part 2. 2021

MISSISSIPPI

Hydroxyproline index: an indicator of nutritional status; study of Mississippi children. 1236

MOBILE EQUIPMENT

School lunches go buffet. 1732

AMP Food Service ware handling guide. 1803

Announcing an upstairs/downstairs, translateral, conveyor-ized, automatic, dishwashing contraption - it works!. 1805

The fantastic self-leveling dish dispenser. 1825

Hot food cabinets go the distance. 1828

Mobile equipment suits present - and future - needs for Cincinnati Milacron. 1844

Now, hot lunch for all kids at Reading schools. 1849

Super kitchen centralizes food service. 1859

MODELS

A model for competency-based teacher education. 1663

A model for a regional centre of nutrition education. 1932

MOISTURE

Vitamin B6 in reheated, held, and freshly cooked turkey breast. 1764

MOLDS

The Wilton yearbook of cake decorating. 1798

MONEY MANAGEMENT

Consumer education services (Filastrip). 1118

La seleccion de los alimentos para la familia Gomez. 1726

MORALE

Problem: how to improve employee morale; solution: switch to a four-day week. 1584

Conversion saves capital equipment investment. 1816

MOTIVATION

Factors influencing motivations in dieting. 1159

The Oopies (Filastrip). 1363

Occupation: supervisor. 1532

Managing robots or people? 1535

Management by motivation. 1543

Behavior modifications: a contingency approach to employee performance. 1544

The encouragement of employee creativity and initiative. 1553

Investing in people: a report for the foodservice industry (Filastrip). 1573

How to invest in people: a guide for professional management (Filastrip). 1574

The behavioral sciences: what every manager should know (Audiotape). 1577

Problem: how to erase a \$500,000 deficit; solution: a free flow dining program. 1583

Problem: how to improve employee morale; solution: switch to a four-day week. 1584

Single service for --- people at work and study. 1592

What makes Johnny mop? 1598

Motivation. 1600

Certification bug spreads. 1628

The courtesy caper (Film loop). 1632

How to communicate better with workers. 1652

Training employees isn't enough. 1697

Climbing the job ladder. 1699

ROTH DISORDERS

The role of dietary carbohydrates in plaque formation and oral disease. 1166

ROTTES

Baker's yeast as a protein supplement in corn meal muffins. 1917

MUSLINS

Fasting in Islam. 1349

NATIONAL RESTAURANT ASSOCIATION

MRA debuts cleanest show in town. 1865

NATIONAL SCHOOL BREAKFAST PROGRAM

FRAC's guide to the National School Breakfast Program. 1928

Urban public school feeding survey - FY 1975. 1962

NATIONAL SCHOOL LUNCH PROGRAM

School food program crisis. 1920

What's happening in school food service? 1947

The USDA study on high school participation in child nutrition programs. 1960

Urban public school feeding survey - FY 1975. 1962

Food and nutrition programs: fiscal year 1973. 2017

NATIONAL SCHOOL LUNCH WEEK

All American lunch: oasis of good eating. 1918

NATIONAL SURVEYS

Food and nutrition: knowledge, beliefs. 1139

Dietary levels of households in the United States, seasons and year 1965-66. 1207

Who are your customers: Gallup data profile the market for nine different types of restaurants. 1400

The changing family market. 1527

The USDA study on high school participation in child nutrition programs. 1960

Urban public school feeding survey - FY 1975. 1962

NATURAL FOODS

Food fads (Audiotape). 1297

Exaggerated conclusions based on inadequate data. 1323

NATURAL RESOURCES

Government policy and the world food supply. 1331

Does it matter how many of us there will be? 1443

Energy and land constraints in food protein production. 1469

The coming global famine: a Kappan Interview with Lester R. Brown. 1480

NECROSIS

Hydroxyproline index: an indicator of nutritional status; study of Mississippi children. 1236

The rationale for, and design of, a randomized controlled trial of nutritional supplementation in pregnancy. 1346

Food spending patterns of Southern black households. 1392

NEONATAL MORTALITY

Oral feeding versus total parenteral nutrition in low birthweight infants. 1321

NEVADA

Fast food gets an "A" in school lunch. 1925

Fast food gets an "A" in school lunch. 1926

NEW FOODS

Must the world go hungry? (Filastrip/Record). 1682

The luxury of new product development. 1889

Future food research needs. 1900

Tomorrow's foods today. 1912

NEW PRODUCTS

The luxury of new product development. 1889

Food for peace update: another step forward. 1896

Triticale - new miracle grain revitalizes cereal products. 1902

Status and potential of triticale. 1914

NEW YORK (STATE)

Beverage consumption patterns in New York State. 1187

NEW YORK CITY

Integrating the Jewish dietary laws into a dietetics program. 1686

NIACIN

Niacin. 1199

NIGERIA

Soy-ogi: protein fortified Nigerian maize beverage. 1910

NITRATES

Nutritional and physiological effects of nitrates, nitrites, and nitrosamines. 1354

NITRITES

Nutritional and physiological effects of nitrates, nitrites, and nitrosamines. 1354

NITROGEN

The nutritional value of bread. 1303

NITROSAMINES

Nutritional and physiological effects of nitrates, nitrites, and nitrosamines. 1354

NONFOOD ASSISTANCE PROGRAM

Food and nutrition programs: fiscal year 1973. 2017

NONPROFESSIONAL PERSONNEL

What makes Johnny mop? 1598

NUTRIENT CONTENT DETERMINATION

Nutrient content of wheat and rice: present knowledge, future problems, and needed research. 1299

Protein value of two imitation milks; chemical and biologic assays. 1304

Comprehensive evaluation of fatty acids in foods, part 3, eggs and egg products. 1334

Monocultural sources of food. 1435

Feeding nutrition labels (Audiotape). 1501

Food yields summarized by different stages of preparation. 1775

Effects of heating methods on vitamin retention in six fresh or frozen prepared food products. 1886

Research on nutrition of meat and extender blends shows PER of mixtures close to that of lean beef. 1905

Nutritive value of American foods in common units. 2000

NUTRIENT DENSITY

Copper and coronaries: the hidden risk factor. 1228

Biochemical assessment of the thiamine status in patients with neurones. 1239

NUTRIENT DENSITY RATIO

Biochemical assessment of the thiamine status in patients with neurones. 1239

NUTRIENT EXCESSES

The teenager and obesity (Audiotape). 1184

An obesity index for six-month-old children. 1192

Shaping up. 1205

Hypervitaminosis E and coagulation. 1261

Fat babies: prevalence, perils and prevention. 1271

Megavitamin therapy. 1274

Role of natural and synthetic sweeteners. 1326

Childhood obesity. 1405

The unsolved problems of the obesities: old and new aspects (Audiotape). 1411

NUTRIENT FUNCTIONS

Vitamin E. 1161

The biological effects of polyunsaturated fatty acids. 1162

Nutrition for foodservice workers. 1194

A primer on vitamins. 1198

Niacin. 1199

Effects of trace minerals on biological mechanisms. 1215

Amino acids and taste. 1279

Molescent pregnancy: the influence of growth, nutrition and the environment (Audiotape). 1342

The right combination. 1343

Sugars in nutrition. 1356

Sugar - a fact sheet. 1369

Sugar and health. 1370

Iron, nutrition - 1972 (Audiotape). 1396

SUBJECT INDEX

NUTRITION EDUCATION

NUTRIENT INTAKE

- Vitamin E. 1161
- The biological effects of polyunsaturated fatty acids. 1162
- The dietary status of new vegetarians. 1167
- a.acin. 1199
- Food for thought (Filmstrip). 1227
- Nutritional review. 1234
- Nutritional review. 1235
- Biochemical assessment of the thiamine status in patients with neuromes. 1239
- Nutritional adequacy of diets of a selected group of low-income women: identification of some related factors. 1272
- Calories: enough is enough (Motion picture). 1273
- Megavitamin therapy. 1274
- Food habits and nutrient intakes of Filipino women in Los Angeles. 1289
- A dietary survey of older people in Edinburgh. 1291
- Nutrient intake of women. 1340
- Epidemiological and dietary aspects of rickets and osteomalacia. 1367
- Sugar = a fact sheet. 1369
- Sugar and health. 1370
- Symposium on social and economic factors in human nutrition. 1372
- Nutrition labeling - tools for its use. 1508

NUTRIENT QUALITY

- The dietary status of new vegetarians. 1167
- Turkey, turkey, turkey! 1791
- Effects of heating methods on vitamin retention in six fresh or frozen prepared food products. 1886

NUTRIENT REQUIREMENTS

- Food plans and family budgeting. 1130
- Nutritional aspects of bone loss, part 1 of 2 parts. 1143
- Nutrient needs and food costs of women. 1181
- Diet variety for health (Audiocassette). 1183
- The food platform (Motion picture). 1208
- Energy and protein requirements - recommendations by a joint FAO/WHO informal gathering of experts. 1218
- Energy and protein requirements: recommendations by a joint FAO/WHO informal gathering of experts. 1219
- Recommended dietary allowances 1975 (Audiocassette). 1250
- Vegetarianism (Audiocassette). 1341
- Adolescent pregnancy: the influence of growth, nutrition and the environment (Audiocassette). 1342

NUTRIENT RETENTION

- Vitamin E. 1161
- Eating quality and thiamine retention of turkey breast muscle roasted and "slow-cooked" from frozen and thawed states. 1220
- Methods of cooking. 1743

NUTRIENT SOURCES

- Diet variety for health (Audiocassette). 1183
- Peanut proteins as food supplements. 1156
- Metabolism: putting your food energy to work. 1283
- Too much of a good thing? (Filmstrip/record). 1295
- Vegetarianism (Audiocassette). 1341
- The right combination. 1343
- Sugars in nutrition. 1356
- Nutrition for the mother nursing her baby (Audiocassette). 1374
- Zinc in foods. 1402
- Economics of producing nutrients from cellulose. 1894

NUTRIENT STANDARDS

- Being accountable. 1563

NUTRIENT VALUES

- Molasses - a new look at a natural sweetener. 1154
- A primer on vitamins. 1198
- The glory of milk. 1238
- The nutrition series (Filmstrip). 1316
- Sugar = a fact sheet. 1369
- Sugar and health. 1370
- Zinc in foods. 1402
- Wats - the nutritious nibble. 1420
- Kohlrabi. 1453
- Parasols. 1466
- Parasols. 1468
- Spinach. 1485
- Squash. 1486

- Nutrition labeling: how it can work for you. 1500
- Reading nutrition labels (Audiocassette). 1501
- Planned TFR proposal illustrates growing need for scientific input in comments. 1511
- Nutritive value of American foods in common units. 2000
- Food values of portions commonly used. 2004

NUTRIENTS

- The essential trace elements. 1231
- Nutritional review. 1235
- Key nutrients and health: vitamin C. 1242
- Key nutrients and health: vitamin A. 1243
- Metabolism: putting your food energy to work. 1283
- Nutrient content of wheat and rice: present knowledge, future problems, and needed research. 1299
- Mowry's basic nutrition and diet therapy. 1306
- The real you (Filmstrip). 1311
- Sugar and health. 1370
- Nutrition update. 1975. 1394
- In praise of dried beans. 1449
- Nutrient labeling. 1504
- Antra proteins: the project. 1887
- The changing world of enrichment. 1898

NUTRITION

- Outline for occupational home economics course in commercial and institutional food preparation. 1142
- The meaning of nutrition in a changing society. 1158
- Sociology and nutrition. 1179
- Human nutrition and dietetics. 1201
- Food for life. 1202
- Diet in health and disease: rationale and practice. 1204
- Every body needs. 1221
- Feeding an infant (Filmstrip). 1222
- Feeding an infant (Slides). 1223
- Maternal nutrition in lactation. 1224
- Some methods to improve nutrition in the developing countries. 1225
- Food - what for? (Videocassette). 1226
- Nutritional review. 1234
- Teenage nutrition and physique. 1259
- If kids are your business, so is nutrition. 1262
- The nutrition crisis: a reader. 1282
- Metabolism: putting your food energy to work. 1283
- Nutrition and our overpopulated planet. 1294
- Mowry's basic nutrition and diet therapy. 1306
- The real you (Filmstrip). 1311
- The nutrition series (Filmstrip). 1316
- Nutrition, diet, and cancer. 1317
- Adolescent pregnancy: the influence of growth, nutrition and the environment (Audiocassette). 1342
- Basic nutrition and diet therapy. 1344
- Measuring the effects of nutrition on human development and behaviour. 1347
- The priority of nutrition in a nation's development. 1348
- Sugars in nutrition. 1356
- Contributions of microorganisms to foods and nutrition. 1362
- Nutrition update. 1975. 1394
- Western Hemisphere Nutrition Congress, 4th, Bal Harbour, 1974. 1398
- Physicians' handbook of nutritional science. 1401
- Nutrition and fetal development. 1404
- Assessment of the world food situation - present and future: summary and main findings. 1418
- The changing face of global food scarcity. 1422
- The food problem of the future. 1438
- The business of nutrition. 1440
- Food. 1441
- Food for people, not for profit. 1454
- Famines of history and of today. 1458
- Energy and land constraints in food protein production. 1469
- Foods in prehistory: nutritional lessons for the present. 1476
- Liberty Bell rings of good nutrition. 1494
- Careers in home economics (Filmstrip). 1627
- Exploring careers in hospitality & food service. 1642
- Nutrition and regional foods cookery. 1703

1703

- Fish & seafood dishes for foodservice menu planning. 1752
 - Food processing and nutrition - priorities and needed outputs. 1907
 - Type A "branch". 1959
 - Super-baby cook-book. 1985
 - Cooking for two. 1995
 - World food problems: a selective bibliography of reviews. 2010
 - Selected list of reliable and unreliable nutrition references; supplement 1974. 2016
- ## NUTRITION AIDES
- Not forgotten but still poor. 1391
 - Problem-solving approach to nutrition education. 1693
 - Not forgotten but still poor. 1963
- ## NUTRITION CONCEPTS
- An educator's perspective of FTC's proposed trade regulations on food advertising. 1115
 - The food platform (Motion picture). 1208
 - Food for thought, the decline in nutrition. 1248
 - Nutrition update. 1975. 1394
 - Physicians' handbook of nutritional science. 1401
 - Childhood obesity. 1405
 - Nutritionist seen operators awareness as key to success in answering unfair charges. 1464
- ## NUTRITION EDUCATION
- An educator's perspective of FTC's proposed trade regulations on food advertising. 1115
 - Nutritional knowledge of health food users in Oahu, Hawaii. 1148
 - Head Start: building block to better nutrition. 1150
 - Planning for youth in extension's expanded food and nutrition education program. 1153
 - Basic 4 (Game). 1156
 - Break the fast (Filmstrip). 1165
 - Nutrition labeling: can teach nutrition. 1173
 - A good breakfast (Filmstrip). 1175
 - What is nutrition? (Filmstrip). 1176
 - Education, nutrition, and the child. 1180
 - Effect of a combined nutrition education and physical fitness program on the weight status of obese high school boys. 1182
 - Creative nutrition education. 1193
 - Nutrition for foodservice workers. 1194
 - The trim's conquest of Custard the cowardly dragon. 1197
 - The food platform (Motion picture). 1208
 - Teenage diet, nutrition and exercise (Filmstrip/audiocassettes). 1214
 - Food for thought (Filmstrip). 1227
 - George Gorge and Wicky Persnick (Filmstrip). 1237
 - Key nutrients and health: vitamin C. 1242
 - Key nutrients and health: vitamin A. 1243
 - Educational techniques in nutrition. 1249
 - It's breakfast time (Kit). 1267
 - Nutrition in the school: grades K through 12. 1277
 - Too much of a good thing? (Filmstrip/record). 1295
 - Toward planned nutritionhood. 1296
 - The use of radio and television in nutrition education. 1298
 - Menu loved in December as listed in May. 1302
 - Primary-graders study nutrition. 1313
 - The nutrient express (Filmstrip). 1314
 - Nutrition, human welfare, and economics. 1318
 - Play it smart, eat a well-balanced diet. 1332
 - The public seminar as a nutrition education approach. 1333
 - Chomp chomp: the good eating game from Pantry Pride (Game). 1339
 - Child nutrition in a changing world. 1358
 - Fixing and eating. 1368
 - Nutrition education brings school together. 1383
 - Vital vittles win the West (Filmstrip). 1387
 - Not forgotten but still poor. 1391

SUBJECT INDEX

NUTRITION KNOWLEDGE

Nutrition, mother's health and fertility: the effects of childbearing on health and nutrition. 1407
 The future of food service: A basis for planning. 1471
 Nutrition information can work for you. 1502
 Nutrition labeling - tools for its use. 1508
 National Nutrition Policy, a special report. 1509
 Flawed TRR proposal illustrates growing need for scientific input in comments. 1511
 Type A lunches win high marks at Bethel Park Schools. 1596
 Food teaches: the recipe as lesson plan. 1610
 Better educate than legislate nutrition info. 1620
 A personalized university course in nutrition. 1634
 Commercial cooking and baking I-9193, home and family education - 2751 (nutritious meal planning). 1639
 Nutrition labeling teaching aids (Kits). 1640
 Live action drama teaches nutrition. 1668
 Toward a new "American mentality". 1672
 Focus on nutrition: A teacher's handbook for nutrition education: Grades seven through twelve. 1673
 Soup's on! the balanced diet bingo game (Game). 1685
 Food and nutrition minicourse. 1689
 Development and multidimensional evaluation of a food chemistry and nutrition minicourse for high school students. 1690
 Construction and validation of a nutrition test. 1692
 Problem-solving approach to nutrition education. 1693
 Teens teach children nutrition. 1701
 Nutrition and regional foods cookery. 1703
 Crunchy bananas and other great recipes kids can cook. 1716
 Integration of nutrition in medical education. 1718
 A guide to good eating the vegetarian way. 1733
 Education in the community through public health. 1919
 A model for a regional centre of nutrition education. 1932
 A picture of health. 1935
 Stick up for Breakfast (Kit). 1936
 March to the tune of the Child Nutrition Bicentennial Project. 1942
 The universal school lunch survey. 1948
 Principal champions school lunch. 1949
 Not forgotten but still poor. 1963
 Catalog of nutrition education material. 2005
 Audiovisuals for nutrition education; Selected evaluative reviews from the Journal of Nutrition Education. 2011
 Pregnancy and nutrition. 2012
 Food additives and food safety. 2013

NUTRITION KNOWLEDGE

Nutritional knowledge of health food users in Oahu, Hawaii. 1148
 The meaning of nutrition in a changing society. 1158
 Food for life. 1202
 Food behavior and related factors of Puerto Rican-American teenagers. 1212
 Teenage diet, nutrition and exercise (Filmstrips/Audiocassettes). 1214
 What homemakers know and do about feeding their families. 1329
 Homemakers' food and nutrition knowledge - implications for nutrition education. 1390
 Iron, nutrition - 1972 (Audiotape). 1396
 Nutrient labeling. 1504
 Better educate than legislate nutrition info. 1620
 Working and learning in school foodservice. 1636
 Focus on nutrition: A teacher's handbook for nutrition education: Grades seven through twelve. 1673

NUTRITION POLICY

PAC statement (No. 28): issues for the World Food Conference, the PAC view. 1465

National Nutrition Policy, a special report. 1509
 New International Committee on Food and Nutrition Policy. 1941
 The school lunch program: what it is, what it does, what it should be doing. 1943

NUTRITION PROGRAMS

Child nutrition is a changing world. 1358
 Nutrition education brings school together. 1383
 Nutrient labeling. 1504
 National Nutrition Policy, a special report. 1509
 Food & Chicanos at the farm camps. 1927
 Stick up for Breakfast (Kit). 1936
 Are community nutrition programs meeting the needs of the elderly? 1950
 Not forgotten but still poor. 1963
 Nutrition program for the elderly; two Texas projects offer meals, companionship, and recreation. 1964

NUTRITION REHABILITATION CENTERS

Mothercraft Centers Project. 1923

NUTRITIONAL ADEQUACY

Tasmanian school canteen survey. 1191
 The food platform (Motion picture). 1208
 Nutritional adequacy of diets of a selected group of low-income women: identification of some related factors. 1272
 A dietary survey of older people in Edinburgh. 1291
 Toward planned nutritionhood. 1296
 Nutrient content of wheat and rice: present knowledge, future problems, and needed research. 1299
 Vegetarianism (Audiotape). 1341
 Diet and dental health (Audiotape). 1382
 Food spending patterns of Southern black households. 1392
 Physicians' handbook of nutritional science. 1401
 ARA vends nutritious foods and beverages in 2 W.J. High schools. 1414
 A guide to good eating the vegetarian way. 1733
 Eat, drink and be wary (Motion picture). 1895
 Food & Chicanos at the farm camps. 1927

NUTRITIONAL DEFICIENCIES

Nutritional aspects of bone loss, part 1 of 2 parts. 1143
 The dietary status of new vegetarians. 1167
 Nutrition, growth and development. 1177
 A primer on vitamins. 1198
 Nutrition and mental development. 1245
 Food for thought, the decline in nutrition. 1248
 Nutritional adequacy of diets of a selected group of low-income women: identification of some related factors. 1272
 Food habits and nutrient intakes of Filipino women in Los Angeles. 1289
 Nutrition, diet, and cancer. 1317
 Protein-calorie malnutrition. 1320
 Vegetarian diets. 1338
 Nutrient intake of women. 1340
 Nutritional factors in alcoholism. 1409
 Focus on nutrition: A teacher's handbook for nutrition education: Grades seven through twelve. 1673

NUTRITIONAL LABELING

Del Monte nutrition guide (Chart). 1122
 Nutrition labeling - tools for its use. 1131
 Nutrition labeling lets you in --- on what's inside (Poster). 1136
 Nutrition labeling: cans teach nutrition. 1173
 Nutrition labeling: how it can work for you. 1500
 Reading nutrition labels (Audiotape). 1501
 Nutrient labeling. 1504
 Balancing the costs and benefits of nutrient labeling. 1505
 Nutrition labeling - tools for its use. 1508
 Nutrition labeling teaching aids (Kits). 1640
 Food additives and fortification. 1903

Food processing and nutrition - priorities and needed outputs. 1907

NUTRITIONAL QUALITY

Are baby foods good enough for babies? 1151
 Effect of germination and cooking on the protein efficiency ratio of some legumes. 1270
 Role of natural and synthetic sweeteners. 1326
 Vegetarian diets. 1338
 Nutritional and physiological effects of nitrates, nitrites, and nitrosamines. 1354
 Coconut bread as a means of improving protein nutrition. 1890
 Beef patties: the effect of textured soy protein and fat levels on quality and acceptability. 1893
 Food for peace update: another step forward. 1896
 Research on nutrition of meat and extender blends shows PER of mixtures close to that of lean beef. 1905

NUTRITIONAL STATUS

Nutritional review. 1235
 Food for thought, the decline in nutrition. 1248
 Symposium on social and economic factors in human nutrition. 1372
 Nutritional nuances of the term preschool child and the need for precise definition. 1385
 Homemakers' food and nutrition knowledge - implications for nutrition education. 1390
 Western Hemisphere Nutrition Congress, 8th, Bal Harbour, 1974. 1398
 Malnutrition and environmental enrichment by early adoption. 1406
 Nutrition, mother's health and fertility: the effects of childbearing on health and nutrition. 1407

NUTRITIONAL SURVEYS

Are baby foods good enough for babies? 1151
 Prospective maternal nutrition study in Taiwan: rationale, study design, feasibility, and preliminary findings. 1163
 Food behavior and related factors of Puerto Rican-American teenagers. 1212
 Relationships of birthweight, maternal nutrition and infant mortality. 1246
 Iron supplementation for gestational anemia: a model field trial. 1266
 A dietary survey of older people in Edinburgh. 1291
 The rationale for, and design of, a randomized controlled trial of nutritional supplementation in pregnancy. 1346
 Fasting in Islam. 1349
 Homemakers' food and nutrition knowledge - implications for nutrition education. 1390
 Mothercraft Centers Project. 1923
 Expressed nutrition information needs of low-income homemakers. 1933

NUTRITIONAL VALUE

What you can tell your mother about potatoes (Poster). 1134
 The role of bread in international nutrition. 1155
 The peanut and peanut butter. 1157
 The increasing importance of grain foods. (Filmstrip). 1264
 Dietary fiber. 1301
 The nutritional value of bread. 1303
 Vegetarian diets. 1338
 Starch in nutrition. 1365
 In praise of dried beans. 1449
 Reading nutrition labels (Audiotape). 1501
 Tuna packs fun, flavor and versatility into school menus. 1735
 Rice: going with the grain for profits. 1795
 Triticale - new miracle grain revitalizes cereal products. 1902
 Status and potential of triticale. 1914

NOTES

Nuts - the nutritious nibble. 1420

OBESITY

Emotional aspects of obesity in children. 1168
 Effect of a combined nutrition education and physical fitness program on the weight status of obese high school boys. 1182
 The teenager and obesity (Audiotape). 1184

Behavior therapy for the obese (Audiotape). 1190
 An obesity index for six-month-old children. 1196
 Current concepts of obesity. 1196
 Obesity and the question of cholesterol reduction in infancy and childhood. 1200
 Shaping up. 1205
 Teenage diet, nutrition and exercise (Filastrip/audiocassettes). 1214
 Food - what for? (Videocassette). 1226
 Taste factors and obesity. 1244
 Is the risk of becoming diabetic affected by sugar consumption? 1252
 Teenage nutrition and physique. 1259
 Fat babies: prevalence, perils and prevention. 1271
 Calories: enough is enough (Motion picture). 1273
 Too much of a good thing? (Filastrip/record). 1295
 Sensitivity to physiological hunger cues: are the obese really different? 1327
 Carbohydrates and their roles. 1351
 Obesity: its pathogenesis and management. 1355
 The Oopies (Filastrip). 1363
 Smoking and obesity: the behavioral ramifications. 1364
 Sugar in the diet of man. 1366
 Pathological growth and maturation in infants and children associated with modern methods of feeding. 1375
 Dietary fibre, coronary heart disease and diabetes mellitus. part 1. Historical aspects of fibre in the food of western man. 1376
 Childhood obesity. 1405
 The unsolved problems of the obesities. old and new aspects (Audiotape). 1411
 A program of weight reduction in children. 1954
OBJECTIVES
 Management by objective. 1526
 Packages for progress: team goal-setting techniques. 1557
 How to manage by objectives: a short course for managers. 1670
OCCUPATIONAL GUIDANCE
 A new dimension in employee development: a system for career planning & guidance. 1623
 Exploring careers in hospitality & food service. 1642
 Personal resume preparation. 1659
 Personality, perseverance, planning - prepared students. 1662
 Careers in home economics (Filastrip). 1684
OCCUPATIONAL HOME ECONOMICS
 Outline for occupational home economics course in commercial and institutional food preparation. 1142
 Framework for home economics related occupations. 1613
 Commercial cooking and baking 1-9193; home and family education - 2751 (Cooking can be profitable). 1637
 Commercial cooking and baking - 9193 (food service with a flair). 1638
 Exploring careers in hospitality & food service. 1642
 Attachment learning: a humanistic educational experience. 1714
OCCUPATIONS
 Dietary-atherosclerosis study on deceased persons. 1305
OFFICE MANAGEMENT
 How to plan and organize work. 1512
 The time trap. 1562
 Successful staff meetings. 1666
OKLAHOMA
 Enid school lunch packs one-two punch. 1924
OLIVES
 Turn on color and customers with olives. 1792
ON THE JOB TRAINING
 Culinary apprenticeships earn respect from labor, management. 1635
 Pattern for instruction (Motion picture). 1646
 Trainees: 1975's best return on investment. 1674
 Four steps to better training results. 1706
 Basics for buyers. 2024

ON-SITE PREPARATION
 How to ... Prepare a French omelet. 1772
ONION RINGS
 Little goodies - onion rings and other delectables. 1774
ONIONS
 Onion: lily that adds dash to many a dish. 1988
OPEN DATING
 Food product shelf life: sensory panel evaluations and the open dating issue. 2023
OPERATING EXPENSES
 Refrigeration puts school costs on ice. 1808
 Crisis in the kitchen. 1817
ORGANIZATION
 How to plan and organize work. 1512
 Structural planning in organizational development: an often neglected aspect. 1550
 Packages for progress: team goal-setting techniques. 1557
 How is the climate in your organization? 1560
 Managerial counseling for organizational effectiveness. 1570
 The behavioral sciences: what every manager should know (Audiotape). 1577
 The change agent's guide to innovation in education. 1650
 What an executive should know about organization development. 1709
ORGANIZATIONS
 The management of peripheral employees. 1542
 How is the climate in your organization? 1560
 What an executive should know about organization development. 1709
ORTHO-MOLECULAR MEDICINE
 The effect on winter illnesses of large doses of vitamin C. 1149
 Vitamin. 1199
 Megavitamin therapy. 1274
 Megavitamin this and megavitamin that. 1397
OSTEOMALACIA
 Nutritional aspects of bone loss, part 1 of 2 parts. 1143
 Epidemiological and dietary aspects of rickets and osteomalacia. 1367
OSTEOPOROSIS
 Nutritional aspects of bone loss, part 1 of 2 parts. 1143
OUTDOOR COOKING
 Revolutionary taste sensations. 1749
OVENS
 Behind every kitchen success stands the right oven. 1807
 Energy savers. 1820
 Equipment probe 4: microwave ovens don't replace but complement conventional cooking units. 1822
 Researchers probe infra-red. 1852
 The speed and efficiency of convection ovens. 1857
 The complete book of cooking equipment. 1864
OVERPOPULATION
 World food conference, crisis paper. 1419
 Energy and land constraints in food protein production. 1469
PACKAGING
 How much money do you throw away with food packaging? 1897
PALATABILITY RATINGS
 Introductory foods: a laboratory manual of food preparation and evaluation. 1681
PARASITES
 Prevention of microbial and parasitic hazards associated with processed foods. 1873
PARASITIC INFECTIONS
 Filth in foods: implications for health. 1869
PARENTERAL FEEDING
 Oral feeding versus total parenteral nutrition in low birthweight infants. 1321
PARTNERS
 Partners. 1466
PEACHES
 Western chicken teriyaki with curried peaches. 1738
 Soup to salad, peaches cling to any dish. 1787

PEANUT BUTTER
 The peanut and peanut butter. 1157
 Popularity of peanut butter is spreading. 1791
PEANUTS
 The peanut and peanut butter. 1157
 Peanut proteins as food supplements. 1186
PEARS
 Winning pair: fresh, canned Bartletts. 1799
PENNSYLVANIA
 Now, hot lunch for all kids at Reading schools. 1849
PER CAPITA CONSUMPTION
 Beverage consumption patterns in New York State. 1187
 Per capita food consumption. 1467
PERFORMANCE
 Management by motivation. 1543
 Obtaining meaningful cost information in dietary departments: 2: Labor cost information. 1578
 What makes an effective employee training program? 1625
PERFORMANCE CRITERIA
 Behavior modification: a contingency approach to employee performance. 1544
 Being accountable. 1563
 A systems look at performance appraisal. 1593
 How to write and use performance objectives to individualize instruction. 1621
 Evaluation: a neglected area of competency-based education. 1656
PERIODONTAL DISEASE
 Diseases associated with refined carbohydrates: dental caries and periodontal disease. 1140
 The role of dietary carbohydrates in plaque formation and oral disease. 1166
 Diet and dental health (Audiotape). 1382
PERSONNEL
 Certification bug spreads. 1628
PERSONNEL MANAGEMENT
 How to plan and organize work. 1512
 Behavioral aspects of management: applications (transparencies). 1516
 Job descriptions: how to write and use them. 1517
 Front-line management. 1521
 Communicating with employees: giving directions and orders that get results, part 1. 1523
 How to evaluate the efficiency of your food service operation. 1524
 Communicating with employees: giving directions and orders that get results, part 2. 1525
 Management by objective. 1526
 A study of employee resistance to job enrichment. 1531
 A law of diminishing returns in organizational behavior? 1534
 Managing robots or people? 1535
 Supervisory management: a short course in supervision. 1536
 Want to cultivate some employee trust? 1538
 The ticklish business of changing human behavior. 1539
 The new psychology for managing people. 1540
 Psychology for managers: a systems approach to human behavior. 1541
 The management of peripheral employees. 1542
 Management by motivation. 1543
 How to "multiply yourself" through improved delegation. 1548
 Structural planning in organizational development: an often neglected aspect. 1550
 The encouragement of employee creativity and initiative. 1553
 Absenteeism or attendance: which is industry's problem? 1554
 The corporate responsibility in the area of alcoholism. 1556
 How is the climate in your organization? 1560
 The time trap. 1562
 Productivity through people. 1565
 No-nonsense delegation. 1566
 The minimum wage and foodservice. 1568
 Managerial counseling for organizational effectiveness. 1570
 Investing in people: a report for the foodservice industry (Filastrip). 1573

SUBJECT INDEX

PERSONNEL POLICY

How to invest in people; a guide for professional management (Filastrip). 1574
 Supervisory skills (Audiotope). 1576
 The behavioral sciences: what every manager should know (Audiotope). 1577
 Problem: how to improve employee morale; solution: switch to a four-day week. 1584
 Practical guide to managing people. 1588
 Overcoming resistance to change (Motion picture). 1589
 How reliable are merit rating techniques? 1590
 Developing effective leadership in front-line supervision. 1594
 What makes Johnny mop? 1598
 Motivation. 1600
 Effective discipline in employee relations. 1604
 A new dimension in employee development: a system for career planning & guidance. 1623
 What makes an effective employee training program? 1625
 Training employees for a convenience foods system. 1626
 The courtesy caper (Film loop). 1632
 How career ladders aid your career-development system. 1654
 How to predict job vacancies. 1655
 Finding the trainers among you. 1665
 Training: 1975's best return on investment. 1674
 Training by objectives (Audiotope). 1687
 Training employees isn't enough. 1697
 Absenteeism, part 1: how to analyze causes and effects. 1700
 Four steps to better training results. 1706
 What an executive should know about organization development. 1709
 Who's afraid of the long shadow of fast food? 1793

PERSONNEL POLICY

The minimum wage and foodservice. 1568
 Effective discipline in employee relations. 1604
 Write your own job description. 1645
 How to predict job vacancies. 1655

PESTICIDE RESIDUES

Finding out what else you eat. 1257

PHILADELPHIA

Effect of family life-cycle stage on concerns about food selection. 1195

PHYSICAL DEVELOPMENT

Nutrition, growth and development. 1177
 Growing up thin. 1213
 Teenage nutrition and physique. 1259
 Long term effects of infant starvation on learning abilities. 1280
 Measuring the effects of nutrition on human development and behaviour. 1347

PHYSICAL FITNESS

Effect of a combined nutrition education and physical fitness program on the weight status of obese high school boys. 1182

PHYSICAL MEASUREMENTS

An obesity index for six-month-old children. 1192
 Growing up thin. 1213
 Relationships between body build and age of menarche in a group of girls of heterogeneous socioeconomic background. 1312
 The liter: an introduction to the metric system (Motion Picture). 1778
 Make mine metric (Film loop). 1785

PHYSIOLOGY

Food for life. 1202
 Nutritional and physiological effects of nitrates, nitrites, and nitrosamines. 1354

PICKLED FOODS

Flavor secrets from foreign lands: Northern Germany. 1979

PIES

Strawberries: harvesting ideas from America's favorite fruit. 1789

PLANNING

The National Advisory Committee on hyperkalemia and food additives report to the Nutrition Foundation. 1308
 Food, population, and the environment (Audiocassette). 1417
 The future of food service: A basis for planning. 1471
 Cost control and reduction: the superv-

isor's contribution to profits. 1513
 Program budgeting for school district planning. 1545
 The time game (Motion picture). 1572
 Successful staff meetings. 1666

PLANT PROTEIN

Peanut proteins as food supplements. 1186
 Effect of germination and cooking on the protein efficiency ratio of some legumes. 1270
 Coconut bread as a means of improving protein nutrition. 1890
 Beef patties: the effect of textured soy protein and fat levels on quality and acceptability. 1893

PLANT SOURCES OF FOODS

The vegetarian diet - food for us all. 1359
 Kohlraabi. 1453
 Parsnips. 1466
 Persians. 1468
 Spinach. 1485
 Squash. 1486

PLASTIC WRAP

Larger role for plastics in food packaging indicated by technical, economic changes. 1901

PLASTICS

Larger role for plastics in food packaging indicated by technical, economic changes. 1901

PLATE WASTE

College students recruited for war on food waste. 1530

PLAY

Child care and development, set 1 (Filastrip). 1630

POLICY

Developing department standards. 1520

POLLUTANTS

Keeping healthy in a polluted world. 1373

POLLUTION

Keeping healthy in a polluted world. 1373

POPULATION DISTRIBUTION

Does it matter how many of us there will be? 1443

POPULATION GROWTH

Nutrition and our overpopulated planet. 1294

Food, population, and the environment (Audiocassette). 1417

By bread alone. 1424

Does it matter how many of us there will be? 1443

The U.S. Role in the world food supply. 1456

The coming global famine; a Kappan Interview with Lester R. Brown. 1480

Handbook of agricultural charts. 2018

POPULATION TRENDS

The status of world food trade. 1421

New International Committee on Food and Nutrition Policy. 1941

PORK

Meat identification slide set (Slide). 1507

Cooking frozen and thawed roasts: beef, pork, and lamb cuts. 1767

POTATOES

What you can tell your mother about potatoes (Poster). 1134

Convenience potatoes - for profit. 1757

New ways to make meat & potatoes. 1780

Poultry

Use poultry year round for economy, convenience, versatility. 1996

POVERTY RESERCH

Minority health chart book. 2001

PREDICTION

Food prices. 1437

The Food Update Delphi Survey forecasting the food industry ten years from now. 1452

Food service 1980-1985. 1455

The future of food service: A basis for planning. 1471

Forecasting methods for management. 1603

How to predict job vacancies. 1655

Delphi exercises in forecasting technology for the food industry in the United Kingdom. 1788

PREGNANCY

Nutrition in maternal health care. 1145

Iron supplementation for gestational anemia: a model field trial. 1266

More than love (Filastrip). 1310

PREGNANCY AND NUTRITION

Healthy mother, healthy baby (Motion picture). 1144

Nutrition in maternal health care. 1145

Prospective maternal nutrition study in Taiwan: rationale, study design, feasibility, and preliminary findings. 1163

Relationships of birthweight, maternal nutrition and infant mortality. 1246

Possible improvement in quality of human progeny by maternal dietary intervention. 1258

Implications for maternal nutrition of protein quality improvement of cereals. 1269

Inside my Mom = Nutrition during pregnancy (Filastrip). 1309

More than love (Filastrip). 1310

Nutrition and fertility interrelationships. 1315

Adolescent pregnancy: the influence of growth, nutrition and the environment (Audiotope). 1342

The rationale for, and design of, a randomized controlled trial of nutritional supplementation in pregnancy. 1346

Child development and child health (Filastrip). 1403

Nutrition and fetal development. 1404

Nutrition, mother's health and fertility: the effects of childbearing on health and nutrition. 1407

PREGNANCY DIETS

Healthy mother, healthy baby (Motion picture). 1144

Nutrition in maternal health care. 1145

Inside my Mom = Nutrition during pregnancy (Filastrip). 1309

Adolescent pregnancy: the influence of growth, nutrition and the environment (Audiotope). 1342

Child development and child health (Filastrip). 1403

PREGNANT WOMEN

Healthy mother, healthy baby (Motion picture). 1144

Nutrition in maternal health care. 1145

Inside my Mom = Nutrition during pregnancy (Filastrip). 1309

More than love (Filastrip). 1310

How communities can get extra food for mothers and kids...The Special Supplemental Food Program for Women, Infants and Children. 1957

PRENATAL EDUCATION

More than love (Filastrip). 1310

PREPARED FOODS

Nutrients in processed foods: proteins. 1147

Signature desserts. 1993

PRESCHOOL CHILDREN (2-5 YEARS)

Head Start: building block to better nutrition. 1150

Hydroxyproline index: an indicator of nutritional status; study of Mississippi children. 1236

Maternal, infant and pre-school child nutrition programs: an investment for the future. 1322

Fixing and eating. 1368

Nutritional nuances of the term preschool child and the need for precise definition. 1385

Food for peace update: another step forward. 1896

American cheese alternate acceptable in child-feeding program. 1911

Pregnancy and nutrition. 2012

PRESCHOOL PROGRAMS

American cheese alternate acceptable in child-feeding program. 1911

PRESERVES

Flavors that sell preserve the sweet taste of success. 1765

PREVENTIVE MEDICINE

The Framingham heart study: habits and coronary heart disease. 1276

Prevention and therapy of diabetes mellitus. 1395

PREVENTIVE NUTRITION

A tool for individualized management of fat-controlled diets. 1268

Protein-calorie malnutrition. 1320

Prevention and therapy of diabetes mellitus. 1395

Mothercraft Centers Project. 1923

A program of weight reduction in children. 1954

PROCEEDINGS

Western Hemisphere Nutrition Congress, 4th, Bal Harbour, 1974. 1398

PROCESSED FOODS

What the industry can do about growing public mistrust. 1119
Nutrients in processed foods: proteins. 1147
Eat, drink and be wary (Motion picture). 1895
Storage, processing, and nutritional quality of fruits and vegetables. 1906
Industry's goal: the 'complete' food. 1913

PRODUCT DEVELOPMENT

The luxury of new product development. 1889
Storage, processing, and nutritional quality of fruits and vegetables. 1906
Industry's goal: the 'complete' food. 1913

PRODUCTIVITY

Foodservice productivity and profit. 1451
Work prodig. ity: getting the most for the time. 1528
Being accountable. 1563
Productivity through people. 1565
Managerial counseling for organizational effectiveness. 1570
Obtaining meaningful cost information in dietary departments; 2: Labor cost information. 1578
Beyond job enrichment to employment enrichment. 1601
Iron out your production woes with steamers. 1835
Profitable production planning. 1850

PROFESSIONAL EDUCATION

Maternal, infant and pre-school child nutrition programs: an investment for the future. 1322
Selected list of reliable and unreliable nutrition references; supplement 1974. 2016

PROFIT

Accounting for decision-making. 1170
Eat your heart out. 1446
Foodservice productivity and profit. 1451
Soft serve desserts: the midas touch. 1484
How to evaluate the efficiency of your food service operation. 1524
Problem: how to erase a \$500,000 deficit; solution: a free flow dining program. 1583
Service systems: bicentennial foodservice. 1591
Fish and seafood, the great alternative to expensive meat. 1728
Variations on the convenience theme. 1737
Balance value, cost and profits. 1739
Americans have discovered crepes. Have you? 1741
Au gratin sandwiches. 1742
Convenience potatoes - for profit. 1757
Create super sandwiches with ingenuity, convenience items and new flavor combinations. 1759
Eight steps to perfect french fries. 1763
Flavors that will preserve the sweet taste of success. 1765
Guesswork means higher cost. 1770
Little goodies - onion rings and other delectables. 1774
New one-pan cooking saves labor. 1779
New ways to make meat & potatoes. 1780
A profitable lesson in sandwichery. 1783
Winter corn can butter up menu profits. 1800
Crime in the kitchen. 1817
Profitable production planning. 1850
Sculpture waste could rob you of \$21,000/yr. 1856
Profit more with vegetables. 1990

PROGRAM ADMINISTRATION

A feedback program to make manager development happen. 1549

PROGRAM BUDGETING

Program budgeting for school district planning. 1545

PROGRAM DESIGN

Nutrition and fertility relationship. 1315
Development and multidimensional evaluation of a food chemistry and nutrition minicourse for high school students. 1690

A master plan for energy management (part 4). 1839
A master plan for energy management, part 1. 1840
PROGRAM EVALUATION
Effect of a combined nutrition education and physical fitness program on the weight status of obese high school boys. 1182
Balancing the costs and benefits of nutrient labeling. 1505
Person to person; unique training program helps lunchroom aides deal with individual problems. 1533
Evaluation: a neglected area of competency-based education. 1656
Training: 1975's best return on investment. 1674
Development and multidimensional evaluation of a food chemistry and nutrition minicourse for high school students. 1690
Education in the community through public health. 1919

PROGRAM GUIDES

Preparing a slide-tape program = a step-by-step approach, part 1. 1696
Mothercraft Centers Project. 1923

PROGRAM PLANNING

Menu loved in December as listed in May. 1302
Foodservice celebrates the American Bicentennial. 1439
Foodservice productivity and profit. 1451
Preparing a slide-tape program: a step-by-step approach, part 2. 1695
Preparing a slide-tape program = a step-by-step approach, part 1. 1696
Relevance check for self-instructional packages. 1711
Use of instructional television: a shared program. 1712
A master plan for energy management, part 3. 1842
Problem: how to update a sanitation program; Solution: a home study course. 1877
Principal chafons school lunch. 1949
PROGRAMED INSTRUCTION
Nutrition, growth and development. 1177
How to plan and organize work. 1512
Criteria for the selection and use of visuals in instruction; a workbook. 1647
Criteria for the selection and use of visuals in instruction; a handbook. 1648
Use of instructional television: a shared program. 1712
The complete dishwasher (PilaStrip). 1815

PROTEIN BEVERAGES

Evaluation of a low-lactose nutritional supplement in malnourished children. 1293

PROTEIN CONCENTRATES

Economics of producing nutrients from cellulose. 1894

PROTEIN EFFICIENCY RATIO

Effect of germination and cooking on the protein efficiency ratio of some legumes. 1270
Research on nutrition of meat and extender blends shows PER of mixtures close to that of lean beef. 1905
Whey protein fortification of macaroni. 1908

PROTEIN FOODS

Nutrients in processed foods: proteins. 1147
Astra protein in cereals. 1152
Alternate protein source comparisons. 1386
Whey protein fortification of macaroni. 1908

PROTEIN MALNUTRITION

Malnutrition, learning, and behavior. 1275

Dimensions and causes of hunger and malnutrition. 1833

PROTEIN METABOLISM DISORDERS

Evaluation of a low-lactose nutritional supplement in malnourished children. 1293

Protein-calorie malnutrition. 1320

PROTEIN MODIFICATIONS

Implications for maternal nutrition of protein quality improvement of cereals. 1269

PROTEIN REQUIREMENTS (PAO)

Energy and protein requirements - recommendations by a joint FAO/WHO informal gathering of experts. 1218
Energy and protein requirements: recommendations by a joint FAO/WHO informal gathering of experts. 1219

PROTEIN-CALORIE MALNUTRITION

The endocrinology of adult protein-calorie malnutrition. 1217
Implications for maternal nutrition of protein quality improvement of cereals. 1269
The unfavorable trend in infant feeding. 1319
Protein-calorie malnutrition. 1320
Soy-ogi: protein fortified Nigerian maize beverage. 1910

PROTEIN-FAT-CARBOHYDRATE MODIFICATIONS

Industry's goal: the 'complete' food. 1913

PROTEIN-RICH MIXTURE

Evaluation of a low-lactose nutritional supplement in malnourished children. 1293
Coconut bread as a means of improving protein nutrition. 1890
Beef patties: the effect of textured soy protein and fat levels on quality and acceptability. 1893
Research on nutrition of meat and extender blends shows PER of mixtures close to that of lean beef. 1905
Soy-ogi: protein fortified Nigerian maize beverage. 1910

PROTEINS

Nutrients in processed foods: proteins. 1147
Protein value of two imitation milks; chemical and biologic assays. 1304
Liberty Bell rings of good nutrition. 1894
Astra protein: the project. 1887
Protein enrichment of pasta products. 1888
Coconut bread as a means of improving protein nutrition. 1890
Beef patties: the effect of textured soy protein and fat levels on quality and acceptability. 1893
Baker's yeast as a protein supplement in corn meal muffins. 1917

PSYCHOLOGICAL ASPECTS

Factors influencing motivations in dieting. 1159
Emotional aspects of obesity in children. 1168
Intellectual convictions of "health" food consumers. 1174
The teenager and obesity (Audiotape). 1184
Behavior therapy for the obese (Audiotape). 1190
Shaping up. 1205
Teenage diet, nutrition and exercise (PilaStrip/Audiocassettes). 1214
The adolescent diabetic and diet (Audiotape). 1288
The Oopies (PilaStrip). 1363
Breast-feeding: first thoughts. 1393
Iron, nutrition - 1972 (Audiotape). 1396
The unsolved problems of the obesities, old and new aspects (Audiotape). 1411
Behavioral aspects of management; an introduction (Transparency). 1515
Behavioral aspects of management: applications (Transparencies). 1516
Want to cultivate some employee trust? 1538
The ticklish business of changing human behavior. 1539
The new psychology for managing people. 1540
Psychology for managers: a systems approach to human behavior. 1541
How is the climate in your organization? 1560
Overcoming resistance to change (Motion picture). 1589
Your attitude is showing: a primer on human relations. 1629
Behavioral objectives in curricula development. 1661

PSYCHOLOGY

Sucking and obesity: the behavioral ramifications. 1364
Successful persuasion (Motion picture). 1571
Practical guide to managing people. 1588
Motivation. 1600

SUBJECT INDEX

PUBLIC HEALTH

- Be-attitude - awareness (Filastrip). 1615
- Be-attitude - enthusiasm (Filastrip). 1616
- Be-attitude - self esteem (Filastrip). 1617
- Successful persuasion (Fila loop). 1708
- Safety Management, a human approach. 1875
- PUBLIC HEALTH**
- Human nutrition and dietetics. 1201
- Many people have diabetes mellitus. 1285
- Mucha gente tiene diabetes mellitus (SPA). 1286
- Minority health chart book. 2001
- Blood pressure of persons 18-74 years; United States, 1971-72. 2019
- PUBLIC HEALTH PROGRAMS**
- The public seminar as a nutrition education approach. 1333
- The corporate responsibility in the area of alcoholism. 1556
- A program of weight reduction in children. 1958
- PUBLIC RELATIONS**
- Successful persuasion (Motion picture). 1571
- PUBLIC SCHOOLS**
- Fact versus fiction about vending in public schools. 1461
- The energy crisis in the public schools: alternative solutions. 1537
- Urban public school feeding survey - FY 1975. 1962
- PUBLIC SPEAKING**
- How to make an effective speech. 1719
- PUBLICATIONS LISTS**
- A bibliography: hotel and restaurant administration and related subjects. 2014
- PUDDINGS**
- Strawberries: harvesting ideas from America's favorite fruit. 1789
- Signature desserts. 1993
- PUERTO RICANS**
- Food behavior and related factors of Puerto Rican-American teenagers. 1212
- PURCHASING**
- Consumer education services (Filastrip). 1118
- Understand your consumers if you want to keep them happy. 1125
- Freezer food concerns. 1126
- Some consumer concerns regarding food labeling and packaging. 1133
- A checklist for disposing of food waste woes. 1814
- Avoid the hidden costs of getting what you think you want. 1836
- The IPT world directory & guide 1976. 2007
- Basics for buyers. 2024
- Effective purchasing management. 2025
- Hospital/nursing home casebook number 33030. 2027
- PYRIDOXINE**
- Effect of oral contraceptives and vitamin B6 deficiency on carbohydrate metabolism. 1385
- Vitamin B6 in reheated, held, and freshly cooked turkey breast. 1764
- QUALITY CONTROL**
- Being accountable. 1563
- QUESTIONNAIRES**
- Developing department standards. 1520
- Working and learning in school foodservice. 1636
- Expressed nutrition information needs of low-income homemakers. 1933
- Let's ask the students. 1939
- RECALL**
- If kids are your business, so is nutrition. 1262
- RECIPES**
- Convenience and the cost of plate dinners and skillet main dishes. 1120
- Economical meals for a month. 1121
- Eggs in family meals: a guide for consumers. 1137
- Planning for youth in extension's expanded food and nutrition education program. 1153
- The diabetic diet (in Spanish). 1172
- The easy 24 hour diet together with the scale down cookbook of 100 new recipes. 1357
- Fixing and eating. 1358
- Beef and veal in family meals. 1380
- In praise of dried beans. 1449
- Cranberries: after the bounce. 1457

- Metric recipe kit - advanced (Kit). 1676
- Metric recipe kit - beginning (Kit). 1677
- Crunchy bananas and other great recipes kids can cook. 1716
- Dishes for special occasions for foodservice menu planning. 1724
- Boston tea party launches Bicentennial. 1725
- La seleccion de los alimentos para la familia Gomez. 1726
- Expand your dessert menu for add-on profits. 1727
- Liberty Bell. 1729
- Tuna packs fun, flavor and versatility into school menus. 1735
- Good meals for busy days (Filastrip). 1736
- Variations on the convenience theme. 1737
- Western chicken teriyaki with curried peaches. 1738
- Almondized menus win patrons' eyes. 1740
- Americans have discovered crepes. Have you? 1741
- Au gratin sandwiches. 1742
- Everyday productions of baked goods. 1745
- Noon-to-midnight specials: snacks and mini meals. 1748
- Revolutionary taste sensations. 1749
- Fish & seafood dishes for foodservice menu planning. 1752
- Breakfast & brunch dishes for foodservice menu planning. 1753
- Celery hearts alondine. 1755
- Citrus: golden fruit on the menu yields gold. 1756
- Create super sandwiches with ingenuity, convenience items and new flavor combinations. 1759
- Dynamite desserts for institutional menus. 1760
- The egg & you; an industry study. 1762
- Create your own bakery. 1768
- Guesswork means higher cost. 1770
- Desserts and beverages. 1771
- New ways to make meat & potatoes. 1780
- Popularity of peanut butter is spreading. 1781
- Salad preparation. 1786
- Strawberries: harvesting ideas from America's favorite fruit. 1789
- Tiny shrimp don't skip on big taste. 1790
- Turkey, turkey, turkey!. 1791
- Turn on color and customers with olives. 1792
- A dash of spice. 1796
- Winning pair: fresh, canned Bartlett's. 1799
- Water corn can butter up menu profits. 1800
- First Thanksgiving. 1965
- Contemporary quantity recipe file. 1966
- Bella Italy!. 1967
- Many hands cooking, an international cookbook for girls and boys. 1969
- Cranberries: sore to relish than relish. 1970
- The favorite foods of fall. 1971
- Flavor secrets from foreign lands - Bulgaria. 1972
- Flavor secrets from foreign lands - Cuba. 1973
- Flavor secrets from foreign lands: Argentina. 1974
- Flavor secrets from foreign lands: Catalonia. 1975
- Flavor secrets from foreign lands: Czechoslovakia. 1976
- Flavor secrets from foreign lands: Ethiopia. 1977
- Flavor secrets from foreign lands: Korea. 1978
- Flavor secrets from foreign lands: Northern Germany. 1979
- Flavor secrets from foreign lands: Finland. 1980
- A heritage of fine food, a history of innovation. 1983
- Royal Prince instant van flakes. 1984
- Super-baby cook-book. 1985
- Skillet meals go international. 1986
- Menu fare grows with America's spirit. 1987
- Onion: lily that adds dash to many a dish. 1988
- Pilgrims discover America's menu riches. 1989

- Profit more with vegetables. 1990
- Golden touch of Chinese chefs. 1991
- Real American cooking: Bicentennial foodservice. 1992
- Signature desserts. 1993
- Large quantity recipes. 1994
- Cooking for two. 1995
- Use poultry year round for economy, convenience, versatility. 1996
- Comidas hispana en dietas diabeticas. 1997
- Spanish foods in diabetic diets. 1997
- Kim's cookbook for young people. 1998
- Colonial Christmas. 1999
- RECOMMENDED DIETARY ALLOWANCES**
- Food plans and family budgeting. 1130
- Nutrient needs and food costs of women. 1181
- Recommended dietary allowances 1975 (Audiotape). 1250
- Nutrient intake of women. 1340
- Approximate nutritive values of common foods. 1384
- Nutrition information can work for you. 1502
- Nutrient labeling. 1504
- RECORDKEEPING**
- The pay-off from electronic controls. Part 1: Point-of-sale control. 1519
- Obtaining meaningful cost information in dietary departments; 1: Food cost information. 1569
- Obtaining meaningful cost information in dietary departments; 2: Labor cost information. 1578
- Food purchasing; part 1: General principles (Motion picture). 2028
- Food purchasing; part 2: Let the buyer beware (Motion picture). 2029
- Food storage guide for schools and institutions. 2033
- RECREATIONAL ACTIVITIES**
- Exploring careers in hospitality & food service. 1642
- RECRUITMENT**
- How to predict job vacancies. 1655
- Personal resume preparation. 1659
- RECYCLING**
- The modern handbook of garbology. 1861
- REFERENCE MATERIALS**
- Food service research abstracts, 1975. 2003
- Audiovisuals for nutrition education; Selected evaluative reviews from the Journal of Nutrition Education. 2011
- Food additives and food safety. 2013
- REFRIGERATION**
- Chilled food systems; effects of chilled holding on quality of beef loaves. 1412
- Refrigeration puts school costs on ice. 1808
- The complete book of cooking equipment. 1864
- REGIONAL SURVEYS**
- Dietary levels of households in the United States, seasons and year 1965-66. 1207
- Nutrition and regional foods cookery. 1703
- RELIGIOUS DIETARY LAWS**
- Fasting in Islam. 1349
- Integrating the Jewish dietary laws into a dietetics program. 1686
- RENAL DISORDERS**
- The nutritional value of bread. 1303
- RESEARCH**
- Food additives: beneficial or deleterious (Audiotape). 1138
- The effect on winter illness of large doses of vitamin C. 1149
- Prospective maternal nutrition study in Taiwan: rationale, study design, feasibility, and preliminary findings. 1163
- Sociology and nutrition. 1179
- Effect of a combined nutrition education and physical fitness program on the weight status of obese high school boys. 1182
- Copper and coronaries: the hidden risk factor. 1228
- Relationships of birthweight, maternal nutrition and infant mortality. 1246
- Megavitamin therapy. 1274
- The Framingham heart study: habits and coronary heart disease. 1276
- Food habits research: problems of the 1960's. 1300
- Nutrition, diet, and cancer. 1317
- Food additives and hyperactivity; a comparison of food additives in the diets of normal and hyperactive boys.

- 1325
Sensitivity to physiological hunger cues: are the obese really different? 1327
The rationale for, and design of, a randomized controlled trial of nutritional supplementation in pregnancy. 1346
Carbohydrates and their roles. 1351
Child nutrition in a changing world. 1358
Not forgotten but still poor. 1391
Nutrition update, 1975. 1394
Childhood obesity. 1405
Malnutrition and environmental enrichment by early adoption. 1406
Nutritional factors in alcoholism. 1409
Food, population, and the environment (Audio-cassette). 1417
Absenteeism or attendance: which is industry's problem? 1554
Sasbo's pioneers energy research. 1855
Research on nutrition of seat and external blimps shows PER of virtues close to that of lean beef. 1905
Tomorrow's foods today. 1912
Food service research abstracts, 1975. 2003
- RESEARCH METHODOLOGY**
Food yields summarized by different stages of preparation. 1775
- RESEARCH NEEDS**
Food habits research: problems of the 1960's. 1100
Measuring the effects of nutrition on human development and behaviour. 1347
Contributions of microorganisms to foods and nutrition. 1362
Academic route to greater efficiency. 1416
The status of world food trade. 1421
Continuing education for extension agents. 1679
Future food research needs. 1900
- RESISTANCE TO CHANGE**
Can we change our food habits? 1284
A study of employee resistance to job enrichment. 1531
Overcoming resistance to change (Motion picture). 1589
- RESOURCE CENTERS**
The Food and Nutrition Information Center. 1660
- RESOURCE GUIDES**
Better educate than legislate nutrition info. 1620
The IPT world directory & guide 1976. 2007
The IFMA Encyclopedia of the foodservice industry. 2020
- RESOURCE MATERIALS**
Bread for the world. 1482
Food service research abstracts, 1975. 2003
- RESTAURANTS**
The dynamic youth market. 1123
Who are your customers? Gallup data profile the market for nine different types of restaurants. 1400
Cumberland Trail to adventures in dining. 1430
Presidents' forecast: foodservice '76. 1472
Why are people still eating out? 1474
The pay-off from electronic controls. Part 1: Point-of-sale control. 1519
The changing family market. 1527
Restaurant finance: a handbook for successful management and operations. 1552
Put the brake on bread losses. 1586
1975 vs 1972: where are Americans eating out? 1606
The courtesy caper (Film loop). 1632
Cooks, chefs, and related occupations (Motion picture). 1705
Student-run restaurant serves main course of foodservice training. 1707
Eating places. 1720
Modern food service planning. 1837
A master plan for energy management [part 1]. 1839
A master plan for energy management, part 1. 1840
Are you wrestling with problems solved 25 years ago? 1854
Clean restaurant (Filmstrip). 1878
Clean people (Filmstrip). 1879
Seminar on sanitation or restaurant owners and managers, University of Kentucky, 1972. 1883
- Use poultry year round for economy, convenience, versatility. 1996
A bibliography: hotel and restaurant administration and related subjects. 2014
Effective purchasing management. 2025
- RETAILING**
Consumer satisfaction with food products and marketing services. 1135
The food and fiber system - how it works. 1489
- RICE**
Nutrient content of wheat and rice: present knowledge, future problems, and needed research. 1299
From out of the past --- menus for today. 1766
Rice: going with the grain for profits. 1795
- RICKETS**
Nutritional aspects of bone loss, part 1 of 2 parts. 1143
Epidemiological and dietary aspects of rickets and osteomalacia. 1367
- ROASTING**
Eating quality and thiamin retention of turkey breast muscle roasted and "slow-cooked" from frozen and thawed states. 1220
Meat thermometers, aid or gadget? 1843
- ROBBERY PREVENTION**
The pay-off from electronics controls, part 4: security systems short-circuit theft. 1809
Crime in the kitchen. 1817
- ROLE OF WOMEN**
Developing the woman manager. 1651
- RURAL AREAS**
Infant nutrition and socio-cultural influences in a village in central Mexico. 1350
Education in the community through public health. 1919
- SACCHARIN**
The saccharine disease. 1185
Sweeteners: issues and uncertainties. 1460
- SAFETY**
Microwave ovens. 1860
Safety Management, a human approach. 1875
Hazards in "food safety". 1884
- SALADS**
Variations on the convenience theme. 1737
Salad preparation. 1786
- SALARIES**
Position paper on recommended salaries and employment practices for members of the American Dietetic Association. 1582
- SALES VOLUME**
High school vender product sales average less than 4 items per month for each student. 1445
Fact versus fiction about vending in public schools. 1461
- SALMONELLOSIS**
Food poisoning and food hygiene. 1870
- SANDWICH-MAKING**
Home economics. Foods II (Transparency). 1256
Au gratin sandwiches. 1742
Create super sandwiches with ingenuity, convenience items and new flavor combinations. 1759
A profitable lesson in sandwichery. 1783
20 creative & convenient sandwich suggestions. 1802
- SANDWICHES**
Au gratin sandwiches. 1742
Create super sandwiches with ingenuity, convenience items and new flavor combinations. 1759
A profitable lesson in sandwichery. 1783
20 creative & convenient sandwich suggestions. 1802
- SANITATION**
Safe handling of foods in the home. 1871
Sanitation for foodservice workers; teacher's guide. 1874
Problem: how to update a sanitation program; Solution: a home study course. 1877
Clean restaurant (Filmstrip). 1878
Clean people (Filmstrip). 1879
Sanitation means more than looking clean. 1881
Seminar on sanitation or restaurant owners and managers, University of Kentucky, 1972. 1883
- owners and managers, University of Kentucky, 1972. 1883
Food storage guide for schools and institutions. 2033
- SATELLITE**
The new day has begun: institutional foodservice in Louisville. 1463
Now, hot lunch for all kids at Reading schools. 1849
End school lunch packs one-two punch. 1924
Fast food gets an "A" in school lunch. 1925
- SAUCES**
Merchandising frozen entrees that are distinctively yours. 1769
- SCHEDULING**
The time game (Motion picture). 1572
- SCHOOL ADMINISTRATION**
The energy crisis in the public schools: alternative solutions. 1537
Program budgeting for school district planning. 1545
The change agent's guide to innovation in education. 1650
The universal school lunch survey. 1948
Progress and problems in achieving objectives of school lunch program. 1961
- SCHOOL BREAKFAST**
Breakfast: hallmark of good nutrition. 1922
- SCHOOL BREAKFAST PROGRAMS**
Type A lunches win high marks at Bethel Park Schools. 1596
The Somerton story, Part II. A progress report on the Somerton demonstration school for migrant child education. 1624
School lunches go buffet. 1732
School food program crisis. 1920
Breakfast: hallmark of good nutrition. 1922
Why your school district probably can't afford not to participate in the school lunch program. 1930
You'll like it; it's your type. 1944
The universal school lunch survey. 1948
- SCHOOL CHILDREN (6-11 YEARS)**
Planning for youth in extension's expanded food and nutrition education programs. 1153
Nutrition labeling: cans teach nutrition. 1173
Education, nutrition, and the child. 1180
Don't be a breakfast skipper (Filmstrip). 1209
George Gorge and Wicky Peranicky (Filmstrip). 1237
Key nutrients and health: vitamin C. 1242
Key nutrients and health: vitamin A. 1243
Nutrition and mental development. 1245
It's breakfast time (Kit). 1267
Menu loved in December as listed in May. 1302
The nutrient express (Filmstrip). 1314
Food additives and hyperactivity: a comparison of food additives in the diets of normal and hyperactive boys. 1325
Symposium on social and economic factors in human nutrition. 1372
Nutrition education brings school together. 1383
Approximate nutritive values of common foods. 1384
A picture of health. 1935
Kids eat and learn during school recess. 1937
Pregnancy and nutrition. 2012
- SCHOOL FOOD SERVICE**
Tasmanian school canteen survey. 1191
Toward planned nutritionhood. 1296
Menu loved in December as listed in May. 1302
ANA vends nutritious foods and beverages in 2 N.J. high schools. 1414
ANA's nutrition rainbow leads school lunch to gold. 1415
Who's making the profit? 1429
Fast food concepts invade uncommon markets. 1434
In the USA it's a whole new ball game. 1444
High school vender product sales average less than 4 items per month for each student. 1445

SUBJECT INDEX

SCHOOL FOOD SERVICE SUPERVISORS

How Eric Scandrett made everybody happy. 1448
 Problem: how to generate student enthusiasm; solution: spiders, gaudolas & spray paint. 1473
 School foodservice discovers pupil power. 1479
 The student market. 1487
 Vending machines don't have to be villains. 1491
 Child nutrition: a long way to go. 1498
 Work productivity: getting the most for the time. 1528
 Do you swear by (or at) food service contractors. 1529
 Person to person: unique training program helps lunchroom aides deal with individual problems. 1533
 Business booms with burger bars. 1561
 Being accountable. 1563
 Can foodservice handle the pressure? 1564
 Pay to stay in lunchroom. 1580
 Service systems: bicentennial foodservice. 1591
 Single service for --- people at work and study. 1592
 Type A lunches win high marks at Bethel Park Schools. 1596
 Walther beats the high cost of small system hot feeding. 1599
 26 miles across the sea. 1607
 Working and learning in school foodservice. 1636
 The Food and Nutrition Information Center. 1660
 Focus on nutrition: A teacher's handbook for nutrition education: Grades seven through twelve. 1673
 Student-run restaurant serves main course of foodservice training. 1707
 Bicentennial menus on parade. 1723
 Liberty Bell. 1729
 School lunches go buffet. 1732
 Spirit of '76: Walla Walla captures the past. 1734
 What was learnt at Malvern. 1797
 Refrigeration puts school costs on ice. 1808
 Broiler boosts burger biz. 1810
 Energy ideas that work. 1819
 High school maximizes use of space. 1827
 Notre Dame welds kitchen efficiency to gothic dignity. 1848
 Now, hot lunch for all kids at Reading schools. 1849
 Super kitchen centralizes food service. 1859
 The modern handbook of garbology. 1861
 School food program crisis. 1920
 Nantawan High School: bicentennial foodservice. 1921
 Breakfast: hallmark of good nutrition. 1922
 End school lunch packs one-two punch. 1924
 Fast food gets an "A" in school lunch. 1925
 FRAC's guide to the National School Breakfast Program. 1928
 Yes, you can bring teenage school lunch dropouts back to school. 1929
 New chef in the kitchen? 1931
 Kids eat and learn during school recess. 1937
 School foodservice at the crossroads. 1938
 Let's ask the students. 1939
 March to the tune of the Child Nutrition Bicentennial Project. 1942
 Three hands reach for school lunch tab. 1945
 What's happening in school food service? 1947
 The universal school lunch survey. 1948
 Principal champions school lunch. 1949
 School lunch fights back. 1951
 Scramble way beats 'em all. 1952
 Hot lunch (Motion picture). 1953
 School food service at the crossroads? 1955
 Students charge school meals. 1956
 Child Nutrition Bicentennial Project. 1958
 Type A "brunch". 1959
 Progress and problems in achieving objectives of school lunch program. 1961
 Urban public school feeding survey - FY

1975. 1962
 School co-ops yield new buying clout. 2032
 Food storage guide for schools and institutions. 2033
 Why cooperative purchasing. 2035
SCHOOL FOOD SERVICE SUPERVISORS
 Being accountable. 1563
SCHOOL HEALTH SERVICES
 Head Start: building block to better nutrition. 1150
SCHOOL LUNCH
 Symposium on social and economic factors in human nutrition. 1372
 Person to person: unique training program helps lunchroom aides deal with individual problems. 1533
 Tuna packs fun, flavor and versatility into school menus. 1735
 Let's ask the students. 1939
 Lunchroom festivities. 1940
 Child Nutrition Bicentennial Project. 1958
SCHOOL LUNCH PROGRAMS
 ARA's nutrition rainbow leads school lunch to gold. 1415
 In the USA it's a whole new ball game. 1444
 How Eric Scandrett made everybody happy. 1448
 Problem: how to generate student enthusiasm; solution: spiders, gaudolas & spray paint. 1473
 Pay to stay in lunchroom. 1580
 How two lunch programs save money. 1597
 Type A lunches win high marks at Bethel Park Schools. 1596
 The Somerton story, Part II. A progress report on the Somerton demonstration school for migrant child education. 1624
 All American lunch: oasis of good eating. 1918
 School food program crisis. 1920
 End school lunch packs one-two punch. 1924
 Fast food gets an "A" in school lunch. 1925
 Fast food gets an "A" in school lunch. 1926
 Yes, you can bring teenage school lunch dropouts back to school. 1929
 Why your school district probably can't afford not to participate in the school lunch program. 1930
 New chef in the kitchen? 1931
 Kids eat and learn during school recess. 1937
 Lunchroom festivities. 1940
 The school lunch program: what it is, what it does, what it should be doing. 1943
 You'll like it; it's your type. 1944
 The universal school lunch survey. 1948
 Principal champions school lunch. 1949
 School lunch fights back. 1951
 Scramble way beats 'em all. 1952
 Hot lunch (Motion picture). 1953
 School food service at the crossroads? 1955
 Students charge school meals. 1956
 Child Nutrition Bicentennial Project. 1958
 The USDA study on high school participation in child nutrition programs. 1960
 Progress and problems in achieving objectives of school lunch program. 1961
SCHOOL SYSTEMS
 Program budgeting for school district planning. 1545
SEAFOOD
 Fish and seafood, the great alternative to expensive meat. 1728
 Fish & seafood dishes for foodservice menu planning. 1752
SEASONINGS
 Spice and herb roulette (Same). 1478
 America's quiet revolution in taste. 1885
 Flavor secrets from foreign lands: Czechoslovakia. 1976
 Flavor secrets from foreign lands: Ethiopia. 1977
 Flavor secrets from foreign lands: Korea. 1978

SECONDARY EDUCATION

Outline for occupational home economics course in commercial and institutional food preparation. 1142
 Nutrition in the school: grades K through 12. 1277
SECONDARY GRADES
 Outline for occupational home economics course in commercial and institutional food preparation. 1142
SECURITY
 The pay-off from electronics controls, part 4: security systems short-circuit theft. 1809
 Crisis in the kitchen. 1817
SELF CONCEPT
 Be-attitude - awareness (Filastrip). 1615
 Be-attitude - enthusiasm (Filastrip). 1616
 Be-attitude - self esteem (Filastrip). 1617
SEMANTICS
 Nutritional nuances of the term preschool child and the need for precise definition. 1385
SENSITIVITY TRAINING
 Overcoming resistance to change (Motion picture). 1589
 Be-attitude - awareness (Filastrip). 1615
 Be-attitude - enthusiasm (Filastrip). 1616
 Be-attitude - self esteem (Filastrip). 1617
 6 blocks to innovation. 1680
SERVING EQUIPMENT
 AMF Food Service ware handling guide. 1803
 The fantastic self-leveling dish dispenser. 1825
 Hot food cabinets go the distance. 1828
SHelf LIFE
 Food product shelf life: sensory panel evaluations and the open dating issue. 2023
SHRIMP
 Tiny shrimp don't skip on big taste. 1790
SICKLE CELL ANEMIA
 Zinc deficiency in sickle cell disease. 1413
SINGLE CELL PROTEIN
 Nonagricultural sources of food. 1435
SKIN MILK
 Dietary cholesterol control - for all infants? 1352
SLIDES/SOUND
 Preparing a slide-tape program: a step-by-step approach, part 2. 1695
 Preparing a slide-tape program - a step-by-step approach, part 1. 1696
SMALL EQUIPMENT, COOKING
 Cutlery: sharp eye on care keeps kitchen humming. 1818
SMOKING
 Smoking and obesity: the behavioral ramifications. 1364
SNACKS
 Dietary-atherosclerosis study on deceased persons. 1305
 Nutritionist sees operators awareness as key to success in answering unfair charges. 1464
 Vending machines don't have to be villains. 1491
 Keep the cookie jar filled. 1747
 Noon-to-midnight specials: snacks and mini meals. 1748
SOCIAL INFLUENCES
 Sociology and nutrition. 1179
 The Oopies (Filastrip). 1363
SOCIAL PLANNING
 Some obstacles to eliminating famine. 1470
SOCIOECONOMIC INFLUENCES
 Sociology and nutrition. 1179
 Food behavior and related factors of Puerto Rican-American teenagers. 1212
 Some methods to improve nutrition in the developing countries. 1225
 Relationships between body build and age of menarche in a group of girls of heterogeneous socioeconomic background. 1312
 Nutrition, human welfare, and economics. 1318
 The priority of nutrition in a nation's development. 1348
 Symposium on social and economic factors in human nutrition. 1372

- Malnutrition and environmental enrichment by early adoption. 1406
By bread alone. 1424
Food and history: teaching social history through the study of cuisine patterns. 1442
Famines of history and of today. 1458
- SOCIOECONOMIC STATUS**
Some obstacles to eliminating famine. 1470
World food supplies and America's resources: a review. 1495
- SOCIOLOGY**
Sociology and nutrition. 1179
- SOUTHERN STATES**
Food spending patterns of Southern black households. 1392
- SOYBEAN PRODUCTS**
Soy-sai: protein fortified Nigerian maize beverage. 1910
Soybeans as a food source. 1916
- SOYBEANS**
Peanut proteins as food supplements. 1186
Soybeans as a food source. 1916
Super soybeans snowball. 1946
- SPECIAL FOOD SERVICE PROGRAM FOR CHILDREN**
Food and nutrition programs: fiscal year 1973. 2017
- SPECIAL GROUPS, DIETS**
Human nutrition and dietetics. 1201
Maternal nutrition in lactation. 1224
National Nutrition Policy, a special report. 1509
Super-baby cook-book. 1995
- SPECIFICATIONS**
Systems approach: renovating dietary facility (Audiotape). 1832
The modern handbook of garbology. 1861
- SPEECHES**
Presenting technical ideas. 1671
Executive speaking: an acquired skill. 1691
The speech writing guide. 1715
- SPICE**
Spice and herb roulette. (Game). 1478
A dash of spice. 1796
America's quiet revolution in taste. 1885
Flavor secrets from foreign lands - Bulgaria. 1972
Flavor secrets from foreign lands: Catalonia. 1975
Flavor secrets from foreign lands: Ethiopia. 1977
Skillet meals to international. 1986
- SPINACH**
Spinach. 1485
- SQUASH**
Squash. 1486
- STANDARDIZED RECIPES**
Dishes for special occasions for foodservice menu planning. 1724
Guesswork means higher cost. 1770
Contemporary quantity recipe file. 1966
- STANDARDS**
Energy and protein requirements - recommendations by a joint FAO/WHO informal gathering of experts. 1218
Today's rose, by any other name, would be misbranded. 1510
Obtaining meaningful cost information in dietary departments; 2: Labor cost information. 1578
The changing world of enrichment. 1898
- STARCH**
Carbohydrates and their roles. 1351
Starch in nutrition. 1365
- STARVATION**
Long term effects of infant starvation on learning abilities. 1280
Starvation. 1324
The coming global famine: a Kappan Interview with Lester R. Brown. 1480
- STATE CURRICULUM GUIDES**
Focus on nutrition: A teacher's handbook for nutrition education: Grades seven through twelve. 1673
- STATISTICAL ANALYSIS**
Impacts of agricultural trade on food and fiber section of the U.S. economy. 1477
- STATISTICAL DATA**
Nutritional review. 1234
Food prices. 1437
Per capita food consumption. 1467
Minority health chart book. 2001
Food spending and income. 2006
Food price movements and shifts. 2008
Sugar: 1975. 2015
Handbook of agricultural charts. 2018
- The IFMA Encyclopedia of the foodservice industry. 2020
- STATISTICS**
Food and nutrition programs: fiscal year 1973. 2017
- STEAMING**
Iron out your production woes with steamers. 1835
- STONE FRUITS**
Soup to salad, peaches cling to any dish. 1787
- STORAGE**
Checklist for food facilities planning. 1811
Systems approach: renovating dietary facility (Audiotape). 1832
- STORAGE EQUIPMENT**
Refrigeration puts school costs on ice. 1808
Energy ideas that work. 1819
The fantastic self-leveling dish dispenser. 1825
The complete book of cooking equipment. 1864
Storage, processing, and nutritional quality of fruits and vegetables. 1906
- STRAWBERRIES**
Strawberries: harvesting ideas from America's favorite fruit. 1789
- STUDENT INVOLVEMENT**
School foodservice discovers pupil power. 1479
The student market. 1487
Student-run restaurant serves main course of foodservice training. 1707
Mintzeman High School: bicentennial foodservice. 1921
- STUDENT PARTICIPATION**
Tasmanian school canteen survey. 1191
ARA vendors nutritious foods and beverages in 2 N.J. High schools. 1414
ARA's nutrition rainbow leads school lunch to gold. 1415
In the USA it's a whole new ball game. 1444
How Eric Scandrett made everybody happy. 1448
Problems: how to generate student enthusiasm: solution: spiders, gondolas & spray paint. 1473
School foodservice discovers pupil power. 1479
The student market. 1487
College students recruited for war on food waste. 1530
Business booms with burger bars. 1561
Problems: how to erase a \$500,000 deficit: solution: a free flow dining program. 1583
Service systems: bicentennial foodservice. 1591
Type A lunches win high marks at Bethel Park Schools. 1596
Personality, perseverance, planning = prepared students. 1662
Teens teach children nutrition. 1701
Student-run restaurant serves main course of foodservice training. 1707
School lunches go buffet. 1732
Keep the cookie jar filled. 1750
Involving students in energy conservation. 1834
Now, hot lunch for all kids at Reading schools. 1849
School food program crisis. 1920
Fast food gets an "A" in school lunch. 1925
Fast food gets an "A" in school lunch. 1926
Yes, you can bring teenage school lunch dropouts back to school. 1929
Let's ask the students. 1939
Lunchroom festivities. 1940
What's happening in school food service? 1947
Principal champions school lunch. 1949
Child Nutrition Bicentennial Project. 1958
The USDA study on high school participation in child nutrition programs. 1960
Urban public school feeding survey - FY 1975. 1962
- STUDY GUIDES**
The vegetarian diet - food for all. 1359
Supervisory management; a short course in supervision. 1536
Managerial accounting; a short course for non-financial managers. 1664
- SUGAR**
Molasses - a new look at a natural sweetener. 1154
The saccharine disease. 1185
Sugar in the diet of man; a summary. 1203
Nutritional review. 1235
Is the risk of becoming diabetic affected by sugar consumption? 1252
Dental caries: a review of current research on the prevention of cavities. 1253
Too much of a good thing? (Filmstrip/record). 1295
Role of natural and synthetic sweeteners. 1326
Carbohydrates and their roles. 1351
Sugars in nutrition. 1356
Starch in nutrition. 1365
Sugar in the diet of man. 1366
Sugar - a fact sheet. 1369
Sugar and health. 1370
Cereal: champion of breakfasts? 1408
Sweeteners: issues and uncertainties. 1460
Sugar: 1975. 2015
- SUGAR SUBSTITUTES**
Role of natural and synthetic sweeteners. 1326
Sweeteners: issues and uncertainties. 1460
- SUPERVISION**
Front-line management. 1521
Communicating with employees: giving directions and orders that get results, part 1. 1523
A law of diminishing returns in organizational behavior? 1534
Supervisory management; a short course in supervision. 1536
Want to cultivate some employee trust? 1538
The management of peripheral employees. 1542
You can have one as well as the other: instinct versus technique. 1546
How to "multiply yourself" through improved delegation. 1548
Managerial counseling for organizational effectiveness. 1570
Supervisory skills (Audiotape). 1576
Practical guide to managing people. 1588
Developing effective leadership in front-line supervision. 1594
Effective discipline in employee relations. 1604
Pattern for instruction (Motion picture). 1646
- SUPERVISORS**
Front-line management. 1521
Occupation: supervisor. 1532
Supervisory management; a short course in supervision. 1536
Supervisory skills (Audiotape). 1576
Leadership needs for the supervisor, for the conference leader. 1579
- SUPPLEMENTAL FEEDING PROGRAMS**
How communities can get extra food for mothers and kids...The Special Supplemental Food Program for Women, Infants and Children. 1957
- SUPPLEMENTARY FEEDINGS**
Evaluation of a low-lactose nutritional supplement in malnourished children. 1293
- SUPPLEMENTS (NUTRIENT)**
The effect on winter illnesses of large doses of vitamin C. 1149
Peanut proteins as food supplements. 1186
Iron supplementation for gestational anemia: a model field trial. 1266
Vitamins: a systems analysis solution to the doctor vs. health faddist controversy. 1267
The rationale for, and design of, a randomized controlled trial of nutritional supplementation in pregnancy. 1346
Zinc deficiency in sickle cell disease. 1413
Food for peace update: another step forward. 1896
Baker's yeast as a protein supplement in corn meal muffins. 1917
- SURVEYS**
Consumer satisfaction with food products and marketing services. 1135
Food and nutrition: knowledge, beliefs. 1139
Tasmanian school canteen survey. 1191

SUBJECT INDEX

SWEETENERS, NON-NUTRITIVE

Dietary levels of households in the United States, seasons and year 1965-66. 1207
 Nutritional adequacy of diets of a selected group of low-income women: identification of some related factors. 1272
 What homemakers know and do about feeding their families. 1329
 Vulnerable periods of lactation - a view on breast feeding practices in Brazil. 1360
 Identifying food-related values of low-income mothers. 1371
 Who are your customers: Gallup data profile the market for nine different types of restaurants. 1400
 High school vendor product sales average less than 4 items per month for each student. 1445
 The Food Update Delphi Survey forecasting the food industry ten years from now. 1452
 Fact versus fiction about vending in public schools. 1461
 Developing department standards. 1520
 A study of employee resistance to job enrichment. 1531
 Occupation: supervisor. 1532
 Taking stock - convenience foods face new truths in menu planning. 1595
 1975 vs 1972: where are Americans eating out? 1606
 Better educate than legislate nutrition info. 1620
 Working and learning in school foodservice. 1636
 Climbing the job ladder. 1699
 The egg & you: an industry study. 1762
 Delphi exercises in forecasting technology for the food industry in the United Kingdom. 1788
 Franchisors outshine independents in study. 1866
 The universal school lunch survey. 1948
 Are community nutrition programs meeting the needs of the elderly? 1950
 Not forgotten but still poor. 1963

SWEETENERS, NON-NUTRITIVE
 Sweeteners: issues and uncertainties. 1460

SYMPOSIA
 Is the risk of becoming diabetic affected by sugar consumption? 1252
 Carbohydrates and their roles. 1351
 Symposium on social and economic factors in human nutrition. 1372

SYRUPS
 Molasses - a new look at a natural sweetener. 1154

SYSTEMS APPROACH
 Development of career progression systems for employees in the foodservice industry. 1847

SYSTEMS DEVELOPMENT
 Training employees for a convenience foods system. 1626
 How to predict job vacancies. 1655

TABLE SETTINGS
 Home economics. Foods II (Transparencv). 1256

TABLEWARE
 Single service for --- people at work and study. 1592

TANGERINES
 Citrus: golden fruit on the menu yields gold. 1756

TASTE
 Taste factors and obesity. 1244

TASTE PANELS
 Amino acids and taste. 1279
 Food product shelf life: sensory panel evaluations and the open dating issue. 2023

TASTE SENSITIVITY
 Changes in taste with age - infancy to senescence. 1278
 Amino acids and taste. 1279

TEACHER AIDS
 Teens teach children nutrition. 1701

TEACHER DEVELOPED MATERIALS
 Framework for home economics related occupations. 1613

TEACHER EDUCATION
 Evaluation: a neglected area of competency-based education. 1656
 A model for competency-based teacher education. 1663
 Games as teaching aids for diabetic children. 1702

TEACHING
 Careers in home economics (Filmstrip). 1684

TEACHING GUIDES
 Nutrition in the school: grades K through 12. 1277
 Fixing and eating. 1368
 Focus on nutrition: A teacher's handbook for nutrition education: Grades seven through twelve. 1673
 Sanitation for foodservice workers; teacher's guide. 1874

TEACHING METHODS
 Educational techniques in nutrition. 1249
 Pattern for instruction (Motion picture). 1646
 A model for competency-based teacher education. 1663
 Games as teaching aids for diabetic children. 1702

TEACHING TECHNIQUES
 Alternate protein source comparisons. 1386
 Baughman's handbook of humor in education. 1614
 Evaluation: a neglected area of competency-based education. 1656
 A model for competency-based teacher education. 1663
 Live action drama teaches nutrition. 1668
 Food and nutrition minicourse. 1689
 Teens teach children nutrition. 1701
 Nutrition and regional foods cookery. 1703

TECHNOLOGY
 Food for nought, the decline in nutrition. 1248

TEETH
 Diseases associated with refined carbohydrates: dental caries and periodontal disease. 1140
 Dental caries: a review of current research on the prevention of cavities. 1253

TELEvised INSTRUCTION
 Live action drama teaches nutrition. 1668
 Use of instructional television: a shared program. 1712

TELEVISION
 TV and the consumer. 1114
 TV advertising and its effects on children's eating habits. 1710
 Education in the community through public health. 1919

TESTS
 Construction and validation of a nutrition test. 1692

TEXAS
 Nutrition program for the elderly: two Texas projects offer meals, companionship, and recreation. 1964

TEXTBOOKS
 Mowry's basic nutrition and diet therapy. 1306

TEXTILES
 Careers in home economics (Filmstrip). 1627

TEXTURE
 Research on nutrition of meat and extender blends shows PER of mixtures close to that of lean beef. 1905

TEXTURED VEGETABLE PROTEINS
 Beef patties: the effect of textured soy protein and fat levels on quality and acceptability. 1893
 Soybeans as a food source. 1916

THEFT
 Put the brake on bread losses. 1586
 The pay-off from electronics controls, part 4: security systems short-circuit theft. 1809
 Crime in the kitchen. 1817

THERAPEUTIC AND SPECIAL DIETS
 The diabetic diet (in Spanish). 1172
 Current concepts of obesity. 1196
 Human nutrition and dietetics. 1201
 Diet in health and disease: rationale and practice. 1204
 Dr. Feingold's diet revolution. 1210
 Histidine: an essential amino acid for normal adults. 1254
 The adolescent diabetic and diet (Audiotape). 1288
 Diet for the diabetic child. 1290
 Mowry's basic nutrition and diet therapy. 1306
 Planning diabetic diets (Filmstrip). 1330
 Planning diabetic diets (Slides). 1331

Dietary measures to improve behavior and achievement. 1335
 Basic nutrition and diet therapy. 1344
 Atherosclerosis - part 5: diet trials. 1353
 Prevention and therapy of diabetes mellitus. 1395
 The unsolved problems of the obesities, old and new aspects (Audiotape). 1411

THERAPEUTIC DIETS
 Dr. Feingold's diet revolution. 1210
 A tool for individualized management of fat-controlled diets. 1268
 Obesity: its pathogenesis and management. 1355

THERAPEUTIC NUTRITION
 Vitamin E: key to youthful longevity. 1164
 Human nutrition and dietetics. 1201
 The vitamin conspiracy. 1233
 Megavitamin therapy. 1274
 Vitamin E therapy in premature babies. 1388
 Megavitamin this and megavitamin that. 1397
 Treatment of the hyperactive child. 1410
 Integrating the Jewish dietary laws into a dietetics program. 1686

THERAPEUTICS
 Treatment of the hyperactive child. 1410

THERAPY
 Vitamin E: key to youthful longevity. 1164
 Emotional aspects of obesity in children. 1168
 The vitamin conspiracy. 1233
 The adolescent diabetic and diet (Audiotape). 1288
 Obesity: its pathogenesis and management. 1355
 Vitamin E therapy in premature babies. 1388
 Prevention and therapy of diabetes mellitus. 1395
 Treatment of the hyperactive child. 1410
 Zinc deficiency in sickle cell disease. 1413

THERMOMETERS (COOKING)
 Meat thermometers, aid or gadget? 1843

THERMOMETERS (HEAT)
 Meat thermometers, aid or gadget? 1843

THESES AND DISSERTATIONS
 Development and multidimensional evaluation of a food chemistry and nutrition minicourse for high school students. 1690

THIAMIN
 Eating quality and thiamin retention of turkey breast muscle roasted and "slow-cooked" from frozen and thawed states. 1220
 Biochemical assessment of the thiamine status in patients with neuroses. 1239

THYROID GLAND
 Endemic goiter and antithyroid agents. 1216
 The endocrinology of adult protein-calorie malnutrition. 1217

TIME MANAGEMENT
 How to plan and organize work. 1512
 The time trap. 1562
 The minimum wage and foodservice. 1568
 Problem: how to improve employee morale; solution: switch to a four-day week. 1584

TOXICANTS
 Natural toxicants in foods. 1189
 Storage, processing, and nutritional quality of fruits and vegetables. 1906

TOXICITY
 Natural toxicants in foods. 1189
 Nutritional and physiological effects of nitrates, nitrites, and nitrosamines. 1354

TOXINS
 Natural toxicants in foods. 1189
 Botulism. 1872

TRACE ELEMENTS
 Effects of trace minerals on biological mechanisms. 1215
 Copper and coronaries: the hidden risk factor. 1228
 The essential trace elements. 1231

TRAINING
 Motivation. 1600
 Determining the training needs of managers. 1602
 Meeting the training challenge. 1611
 Finding the trainers among you. 1665

- Training by objectives (Audiotape). 1687
 Training employee isn't enough. 1697
 Four steps to better training results. 1706
- TRAINING TECHNIQUES**
 Pattern for instruction (Motion picture). 1646
 Criteria for the selection and use of visuals in instruction; a workbook. 1647
 Criteria for the selection and use of visuals in instruction; a handbook. 1648
 Finding the trainers among you. 1665
 Four steps to better training results. 1706
 Attachment learning: a humanistic educational experience. 1714
 The guide to simulations/games for education and training. 1721
- TRANSPORTATION**
 The energy crisis in the public schools: alternative solutions. 1537
 School/college casebook number 37030. 1801
- TROUT**
 Entrees to captivate the appetite--hook, line, and sinker. 1981
- TUNA**
 Tuna packs fan, flavor and versatility into school menus. 1735
- TURKEY**
 Eating quality and thiamin retention of turkey breast muscle roasted and "slow-cooked" from frozen and thawed states. 1220
 Vitamin B6 in reheated, held, and freshly cooked turkey breast. 1764
 Turkey, turkey, turkey! 1791
- TURKEY (COUNTRY)**
 Relationships between body build and age of menarche in a group of girls of heterogeneous socioeconomic background. 1312
- TYPE A LUNCH**
 ARA's nutrition rainbow leads school lunch to gold. 1415
 Type A lunches win high marks at Bethel Park Schools. 1596
 Now, hot lunch for all kids at Reading schools. 1849
 Fast food gets an "A" in school lunch. 1925
 You'll like A; it's your type. 1944
 Principal champions school lunch. 1949
 Type A "branch". 1959
- U.S. DEPT. OF AGRICULTURE**
 That we eat. 1450
 Food for us all: the yearbook of agriculture 1969. 1490
 How co-ops can get extra food for mothers and kids...The Special Supplemental Food Program for Women, Infants, and Children. 1957
- U.S. RECOMMENDED DIETARY ALLOWANCES**
 Recommended dietary allowances 1975 (Audiotape). 1250
- UNITED STATES**
 Understanding food patterns in the U.S.A. 1146
 Blood pressure of persons 18-74 years: United States, 1971-72. 2019
- UNSATURATED FATS**
 The biological effects of polyunsaturated fatty acids. 1162
 The influence of dietary fat on the composition of the body fat of infants. 1265
- UTENSILS**
 Cutlery: sharp eye on care keeps kitchen humming. 1818
 Kitchen search (Game). 1838
- VALUE SYSTEM**
 Identifying food-related values of low-income mothers. 1371
- VEAL**
 Beef and veal in family meals. 1380
 Meat identification slide set (Slide). 1507
- VEGETABLE OILS**
 Sorbans as a food source. 1916
- VEGETABLES**
 Food for life - the basic four (Filastrip). 1378
 Kohlrabi. 1453
 Parsnips. 1466
 Spinach. 1485
 Squash. 1486
 The effect of boiling, steaming, pressure cooking and pan-frying on the mineral and vitamin content of three vegetables. 1773
 Storage, processing, and nutritional quality of fruits and vegetables. 1906
 Onion: lily that adds dash to many a dish. 1988
 Profit more with vegetables. 1990
- VEGETARIAN DIETS**
 The dietary status of new vegetarians. 1167
 Vegetarian diets. 1338
 Vegetarianism (Audiotape). 1341
 The vegetarian diet - food for us all. 1359
 A guide to good eating the vegetarian way. 1733
- VEGETARIANISM**
 The vegetarian diet - food for us all. 1359
- VENDING MACHINES**
 ARA vends nutritious foods and beverages in 2 W.J. High schools. 1414
 Clydesdale assails food faddists, calls for increased education push; targeting on productivity. 1427
 The business of nutrition. 1440
 High school vended product sales average less than 4 items per month for each student. 1445
 Fact versus fiction about vending in public schools. 1461
 Nutritionist sees operators awareness as key to success in answering unfair charges. 1464
 Vending machines don't have to be villains. 1491
- VENTILATION**
 Equipment probe II: ventilating and air-makeup systems. 1821
 The new breed of grease filters. 1846
- VIRAL INFECTIONS**
 The effect on winter illness of large doses of vitamin C. 1149
 Formula makers exploit third world weaknesses. 1229
- VITAMIN A**
 Vitamin A deficiency and blindness prevention. 1160
 Key nutrients and health: vitamin A. 1243
- VITAMIN DEFICIENCIES**
 Vitamin A deficiency and blindness prevention. 1160
 The vitamin conspiracy. 1233
 Effect of oral contraceptives and vitamin B6 deficiency on carbohydrate metabolism. 1345
- VITAMIN E**
 Vitamin E. 1161
 Vitamin E: key to youthful longevity. 1164
 Hypervitaminosis E and coagulation. 1261
 Vitamin E therapy in premature babies. 1388
- VITAMIN K**
 Hypervitaminosis E and coagulation. 1261
- VITAMINS**
 A primer on vitamins. 1198
 The vitamin conspiracy. 1233
 Biochemical assessment of the thiamine status in patients with neuroses. 1239
 Megavitamin therapy. 1274
 Vitamins: a systems analysis solution to the doctor vs. health faddist controversy. 1287
 Vitamin levels at term and in the neonate. 1389
 Megavitamin this and megavitamin that. 1397
 Nutrient labeling. 1504
 Effects of heating methods on vitamin retention in six fresh or frozen prepared food products. 1886
 The chancing world of enrichment. 1898
- VOCABULARY**
 Dietary fibre. 1361
 Nutritional nuances of the term preschool child and the need for precise definition. 1385
 Accounting handbook for non-accountants. 1575
 Food preparation terms, part 1 (Motion picture). 1608
 NASCO, a food vocabulary game (Game). 1683
 Food preparation terms, pt. 2 (Motion picture). 1761
 Kitchen search (Game). 1838
 Gourmet search (Game). 1982
- VOCATIONAL DEVELOPMENT**
 A new dimension in employee development: a system for career planning & guidance. 1623
 What does it take for a woman to make it in management? 1717
- VOCATIONAL EDUCATION**
 Stepping back to basics: defining performance expectations for operations supervisors. 1633
 Culinary apprenticeships earn respect from labor, management. 1635
 The Food and Nutrition Information Center. 1660
 Student-run restaurant serves main course of foodservice training. 1707
 Attachment learning: a humanistic educational experience. 1714
- VOLUME FEEDING**
 Dishes for special occasions for foodservice menu planning. 1724
- VOLUNTARY AGENCIES**
 You don't know what you got until you lose it. 1567
- PAGES**
 The minimum wage and foodservice. 1568
- WAREHANDLING**
 Upgrading warewashing efficiency. 1862
- WAREHANDLING EQUIPMENT**
 ANF Food Service ware handling guide. 1803
 Upgrading warewashing efficiency. 1862
- WASHING MACHINES**
 Upgrading warewashing efficiency. 1862
- WASHINGTON (STATE)**
 Spirit of '76: Walla Walla captures the past. 1734
- WASTE DISPOSAL**
 Franchisors outshine independents in study. 1866
- WATER-SOLUBLE VITAMINS**
 Vitamin levels at term and in the neonate. 1389
- WEANING**
 Feeding an infant (Filastrip). 1222
 Feeding an infant (Slides). 1223
 The unfavorable trend in infant feeding. 1319
- WEATHER**
 The Food Update Delphi Survey forecasting the food industry ten years from now. 1452
- WEIGHT**
 Prospective maternal nutrition study in Taiwan: rationale, study design, feasibility, and preliminary findings. 1163
 Relationships of birthweight, maternal nutrition and infant mortality. 1246
 Relationships between body build and age of menarche in a group of girls of heterogeneous socioeconomic background. 1312
 The rationale for, and design of, a randomized controlled trial of nutritional supplementation in pregnancy. 1346
- WEIGHT CONTROL**
 The teenager and obesity (Audiotape). 1184
 Current concepts of obesity. 1196
 Shaping up. 1205
 Growing up thin. 1213
 Teenage diet, nutrition and exercise (Filastrips/audiocassettes). 1214
 Teenage nutrition and physique. 1259
 Calories: enough is enough (Motion picture). 1273
 Too much of a good thing? (Filastrip/record). 1295
 The nutrition series (Filastrip). 1316
 Calories and weight. 1324
 Adolescent pregnancy: the influence of growth, nutrition and the environment (Audiotape). 1342
 Obesity: its pathogenesis and management. 1355
 The Oopslies (Filastrip). 1363
 The unsolved problems of the obesities, old and new aspects (Audiotape). 1411
- WEIGHT GAIN**
 An obesity index for six-month-old children. 1192
 Growing up thin. 1213
 Oral feeding versus total parenteral nutrition in low birthweight infants. 1321
- WEIGHT REDUCTION**
 Behavior therapy for the obese (Audiotape). 1190
 Shaping up. 1205
 Teenage diet, nutrition and exercise (Filastrips/audiocassettes). 1214

SUBJECT INDEX

WESTERN HEMISPHERE

Food - what for? (Videocassette). 1226
 The nutritional value of bread. 1303
 The easy 24 hour diet together with the scale down cookbook of 100 new recipes. 1357
 The Oopies (Filmstrip). 1363
 A program of weight reduction in children. 1954
WESTERN HEMISPHERE
 Foods in prehistory: nutritional lessons for the present. 1476
WHEAT
 Nutrient content of wheat and rice: present knowledge, future problems, and needed research. 1299
 Protein enrichment of pasta products. 1888
WHEAT-SOY-BLEND
 Research on nutrition of meat and extender blends shows PER of mixtures close to that of lean beef. 1905
WHOLE GRAIN
 Dietary fibre, coronary heart disease and diabetes mellitus. Part 2. coronary heart disease and diabetes mellitus. 1377
WHOLESALING
 The food and fiber system - how it works. 1489
WISCONSIN
 Problem: how to update a sanitation program; Solution: a home study course. 1877
WORK FLOW
 Work productivity: getting the most for the time. 1528
WORK SIMPLIFICATION
 Walthea beats the high cost of small system hot feeding. 1599
 Guesswork means higher cost. 1770
 Few one-pan cooking saves labor. 1779
 Profitable production planning. 1850
 Upgrading warewashing efficiency. 1862
WORKBOOKS
 Criteria for the selection and use of visuals in instruction; a workbook. 1647
WORKING WOMEN
 Good meals for busy days (Filmstrip). 1736
WORKSHOPS
 Stepping back to basics: defining performance expectations for operations supervisors. 1633
WORLD FOOD TRADE
 The status of world food trade. 1421
WORLD PROBLEMS
 The role of bread in international nutrition. 1155
 Some methods to improve nutrition in the developing countries. 1225
 The nutritional value of bread. 1303
 Nutrition and fertility interrelationships. 1315
 Fasting in Islam. 1349
 Western Hemisphere Nutrition Congress, 4th, Bal Harbour, 1974. 1398
 Food, population, and the environment (Audiocassette). 1417
 Assessment of the world food situation - present and future: summary and main findings. 1418
 The status of world food trade. 1421
 The changing face of global food scarcity. 1422
 The world food prospect. 1423
 By bread alone. 1424
 Government policy and the world food supply. 1431
 Nutrition, food needs and technologic priorities: the WorldFood Conference. 1432
 Dimensions and causes of hunger and malnutrition. 1433
 The food problem of the future. 1438
 Does it matter how many of us there will be? 1443
 Food for people, not for profit. 1454
 The U.S. Role in the world food supply. 1456
 New hope for the hungry? 1459
 FAO statement (No. 28): issues for the World Food Conference, the FAO view. 1465
 Energy and land constraints in food protein production. 1469
 Some obstacles to eliminating famine. 1470
 The coming global famine: a Kappan Interview with Lester R. Brown. 1480
 Bread for the world. 1482
 The world food situation: what is the

U.S. Role? (Slide). 1483
 An approach to solving world food problems. 1492
 World food supplies and America's resources: a review. 1495
 Must the world go hungry? (Filmstrip/Record). 1682
 A model for a regional centre of nutrition education. 1932
 An international programme for famine relief. 1934
 World food problem: a selective bibliography of reviews. 2010
WRITING
 How to communicate. 1618
 Writing for results in business, government, and the professions. 1641
 Personal resume preparation. 1659
 You can improve your communications. 1698
 Effective writing for engineers, managers, scientists. 1713
 The speech writing guide. 1715
YAMS
 Royal Prince instant yam flakes. 1984
YEARBOOKS
 Food for us all; the yearbook of agriculture 1969. 1490
YEAST
 Nonagricultural sources of food. 1435
 Baker's yeast as a protein supplement in corn meal muffins. 1917
YOGHURT
 Consumer attitudes toward yogurt. 1559
YOUNG ADULTS (20-34 YEARS)
 The dynamic youth market. 1123
 Nutrient needs and food costs of women. 1181
 Smoking and obesity: the behavioral ramifications. 1364
SEE MACROBIOTIC DIET
 The dietary status of new vegetarians. 1167
 Vegetarian diets. 1338
ZINC
 Effects of trace minerals on biological mechanisms. 1215
 The essentiality of zinc. 1260
 Zinc in foods. 1402
 Zinc deficiency in sickle cell disease. 1413

PERSONAL AUTHOR INDEX

- Abel-on, Herbert 1139
 Adams, Catherine P 2000
 Adatia, AK 1140
 Albanese, Anthony A 1143
 Alo, Hulva 1312
 Anderson, B A 2002
 Anderson, Mary A 1148
 Anderson, O H 1919
 Anderson, T W 1149
 Andre, Babette 1150
 And, Catharina F W 1886
 Anselmo, Sandra 1610
 Antil, Frederick H 1611
 Avery, Arthur 1743, 1806
 Balsinger, Grace C 1920
 Baker, Mary Jean 1153
 Balentieri, Marianne 1712
 Ballinty, J L 1518
 Ballinty, Joseph 1722
 Balke, William 1154
 Banasik, Orville J 1889
 Barbours, Helen F 1371
 Barden, Lola 1965
 Barrett, Fred 1155
 Barrows, A B 1745
 Batcher, Olive M 1746
 Baughman, Millard Dale 1614
 Bauman, Suzanne 1953
 Beal, Virginia A 1497
 Beaton, G H 1149
 Beckman, David L 1157, 1420
 Bender, A E 1158
 Benton, Margaret 1808
 Berensson, Conrad 1517
 Bergan, J G 1167
 Beckman, Jerome 1518, 1618
 Berlinaki, Pete 1519, 1809
 Berlinaki, Peter 1619, 1865
 1866
 Bersan, Edith Miller 1159
 Bervin, Vivian 1160
 Bever, Charles E 1520
 Bivoli, J G 1161
 Binkard, Evan P 1889
 Birchfield, John D 1966
 Black, James Kenton 1521
 Blackwell, R Quentin 1163
 Blair, Eulalia 1747, 1748
 1749, 1750, 1957
 Blair, Eulalia C 1724, 1751
 1752, 1753
 Blaker, G G 1268
 Bock, Raymond P 1164
 Borgstrom, Georg 1421
 Bous, Donna 1754, 1921, 1968
 Boston, Robert E 1621
 Botzman, Peter B 1679
 Bowers, J A 1764
 Bowers, Jane A 1220
 Boyd, Thomas 1664
 Bradley, Russell 1867
 Brand, Jean 1153
 Brara, Arvinier 1588
 Bratt, Nancy 1408
 Brayson, Gene 1522
 Bretz, Rudy 1622
 Brewer, Jack 1623
 Briques, George M 1394
 Broten, Paul H 1811, 1812
 Brown, Albert F 1166
 Brown, Judith E 1923
 Brown, Lester H 1422, 1423
 Brown, Lester Russell 1424
 Brown, P T 1167
 Bruch, Hilde 1168
 Brunstein, James J 1624
 Bryan, Frank L 1813, 1868
 Buchanan, Pauline 1520
 Buchanan, Robert D 1523
 1524, 1525, 1625, 1626
 Burkitt, DP 1169
 Burlew, Kenneth B 1170
 Busu, D H 1171
 Byron, Byron 1526
 Calvert, Gene Paul 1174
 Calvert, Susan W 1174
 Canosa, Cipriano A 1177
 Carmichael, Ronald L 1536
 Carson, Joan C 1114
 Casberque, John P 2003
 Cataldo, Michael P 1379
 Cepede, Michel 1179
 Chapman, Elwood W 1629
 Chappell, W 1528
 Chasen, Barry J 1180
 Chassy, Judy P 1181
 Chastain, Marian F 1890
 Chatlin, Judith A 1712
 Cherneff, Martin H 1529
 Cherry, Robert 1425
 Christakis, G 1182
 Church, Charles Frederick 2004
 Church, Helen Nichols 2004
 Cleave, T L 1185
 Clydesdal, F H 1115
 Cockrell, Gary 1598
 Collier, Linda 1116
 Collins, Donald C 1531
 Conkerton, Edith J 1186
 Conlon, Jean 1985
 Cook, Carolyn B 1187
 Cook, Judith 1188
 Coon, Julius M 1189
 Cooper, Terry Touff 1969
 Cooper, Tommie Jo 1890
 Cope, Gene 1499
 Coulthurst, James J 1190
 Courtney, Carolyn 1428
 Cover, William H 1633
 Cowan, John Charles 1916
 Coy, J F 1191
 Cravioto, J 1350
 Crawford, Patricia B 1192
 Crimmins, Mary Beth 1429
 Crocco, Stephanie 1119
 Crowell, Cynthia 1120, 1121
 Cropper, Paul E 1194
 Cross, Barbara 1195
 Cross, Marie E 1634
 Cumsings, Paul W 1532
 Curry, Mabel 1636
 Curtis, Carl T 1431
 D'Arrezzo, Carol M 1533
 D'Arrezzo, Carol M 1587
 D'Adour, Elizabeth 1197
 Damon, G Edward 1198
 Darby, William J 1199, 1432
 Davidson, Murray 1200
 Davidson, Stanley 1201
 Davis, Carole 1767
 Davis, Keith 1534
 Deatherage, Fred E 1202
 Deltart, Garnett H 1813
 Dehaerns, A E 2023
 Deutsch, Ronald H 1203, 1500
 Dickie, Ruth Strathearn 1204
 Dohman, Kent 1535
 Dowst, Somerby B 2024
 Drake, S H 1893
 Dreizen, Samuel ed 1211
 Dunlap, Charles E 1894
 Dupont, J 1268
 Dwyff, Roberta 1212
 Eckholm, Erik P 1422, 1424
 Eckles, Robert W 1536
 Eden, Alvin W 1213
 Eiler, Doyle A 1187
 Endler, P P 1764
 Endler, Pamela P 1220
 Ephrons, Paul H 1391, 1963
 Ewing, David W 1641
 Fanslow, Alyce 1656
 Faulkner, Sandra 1342
 Feinberg, Mortimer H 1538
 1539
 Feinberg, Mortimer H 1540
 Filer, L J Jr 1224
 Finot, Paul-Andre 1225
 Flannery, Robert J 1435
 Flanson, LeRoy A 1644
 Forbes, Gilbert B 1280
 Forbush, Julie 1228
 Ford, Guy B 1521
 Forker, Olan D 1187
 Fowler, Margaret 1230
 Fox, R H Spivey 1231
 Fram, S H 1559
 Frayling, Michael 1645
 Frazier, Claude A 1232
 Frederick, Len 1929
 Freed, Darryl W 1541
 Fried, John J 1233
 Friend, Berta 1234, 1235
 Fulton, Lois 1767
 Futrell, Mary F 1236
 Gannon, Martin J 1582
 Gardner, Jerry G 1440
 Garr, Janice 1768, 1769, 1981
 Garrison, Tredy 1917
 Garrison, Young J 1775
 Gee, Chuck T 2025
 Gellerman, Saul W 1543
 Giri, Janabi 1773
 Glasgow, Rita 1647, 1648
 Glaspy, Maria Fe 1289
 Goertz, Grayce E 1412
 Gold, Leon S 1646
 Goldstein, Eleanor C 1441
 Gontzea, Iancu 1239
 Gorcaea, Victoria 1239
 Gordon, Bertram H 1442
 Gordon, Leland James 1124
 Gorham, J Richard 1869
 Gottesman, Irving I 1241
 Goyes, H Subulola 1319
 Graham, George G 1293
 Green, Hilary 1897
 Green, Lawrence W 1391, 1963
 Greenstein, Robert 1930
 Griffiths, Marcia 1242, 1243
 Grinker, Joel A 1244
 Gropper, George L 1647
 Gropper, George Leonard 1648
 Gullett, C Ray 1544
 Gunzelman, Susan 1139
 Gussow, Joan Dye 1245
 Habicht, Jean-Pierre 1286
 Haqart, Sue A 1545
 Hale, William C 1503
 Hall, Jane S 1247
 Hall, Katherine B 1649
 Hall, Ross Hume 1248
 Hames, Paul A 1898
 Hampton, Mary C 1192
 Handler, Philip 1443
 Hansen, I V 1249
 Hardwick, Geraldine B 1771
 Harper, Alfred E 1250
 Harris, Doug 1444
 Harris, Ruth C 1406
 Hams, Jane W 1550
 Havelock, Ronald G 1650
 Hayes, James L 1546
 Heilman, Joan Rattner 1213
 Heinen, J Stephen 1651
 Heiman, Edward J 1931
 Herrman, Robert O 1195
 Heslin, J A 1686
 Heston, Leonard L 1241
 Heyel, Carl 1547, 1548, 1652
 Hightower, Jim 1446
 Hillebrand, Stephanie S 1252
 1253
 Hillmer, Harold 1653
 Hinrichs, John Wyland 1549
 Hitchcock, Mary Jo 1412
 Hobbs, Betty C 1870
 Hollender, Herbert A 1899
 Hollingsworth, A F 1550
 Holberg, Margaret C 1247
 Hopkins, Harold 1257
 Hopkins, Harold C 1504
 Hopper, P F 1505
 Horn, Robert E 1721
 Horner, Madean 1871
 Horton, Loyal E 1551
 Hotchkiss, Gary L 1447
 Hotchkiss, Sandra 1829
 Hsu, S C 1258
 Hu, Ronica 1304
 Huenebann, Ruth L 1192, 1259
 Hughes, Ruth P 1656
 Hurley, Robert S 1260
 Hysen, Paul 1832
 Icaza, Susana Judith 1932
 Ikeda, Joanne P 1933
 Illich, John 1552
 Iratker, Theodore F 1681
 Jacobson, Michael 1454
 Jansen, C 1268
 Jansen, G R 1269
 Jants, Alfred H 1553
 Jaquish, Michael P 1659
 Jaya, T V 1270, 1773
 Jelliffe, Derrick B 1271
 Jelliffe, E F Patrice 1271
 Jenkins, Dianne B 1660
 Johnson, Evelyn H 1153
 Johnson, Nancy E 1272
 Johnson, Ronald D 1554
 Jukes, Thomas H 1274
 Kahrl, William L 1451, 1555
 1836, 1837
 Kallen, David J 1275
 Kamalanathan, Godavari 1773
 Kane, Kevin W 1556
 Kannel, William B 1276
 Kapfer, Miriam B 1661
 Kapsiotis, G D 1934
 Kare, Morley H 1278
 Katzenstein, Alan W 1125
 1452
 Kautter, Donald A 1292, 1872
 Kauttu, Kyllikki 1935
 Keating, Lynne Mae 1662
 Keller, Carl A 1192
 Kelley, Fern S 1153
 Keng, H C 1327
 Kennedy, Robert L 1771
 Khurana, H S 1279
 Kilgore, Lois T 1236
 King, Dennis C 1557
 Kinsella, J E 2002
 Kinsella, John E 1334
 Klein, Phina S 1280
 Klingensmith, Jean 1647
 Kohlmann, Eleanor L 1663
 Korn, S Winton 1664
 Kozoll, Charles R 1665
 Kreck, Lothar A 1558
 Krishnamurthy, K S 1270
 Kroger, H 1559
 La Sota, Peter E 1666
 Labusa, Theodore P 1282, 1900
 Lachance, Paul 1938
 LaFollette, William H 1560
 Lamb, Lawrence E 1283
 Lambert, Verona E 1284
 Landon, George K 1901
 Larson, W L 1326
 Lawson, Donna 1985
 Lawler, Josephine H 1126
 Leavitt, Doris 1285, 1286
 Lee, Lawrence 1382
 Lee, Stewart M 1124
 Leza, Catherine 1454
 Levenson, Jordan 1287
 Levitsky, Lyne L 1288
 Lewis, Jane S 1289
 Lindbeck, John R 1667
 Lister, J 1290
 Livingston, G E 1455
 Locke, Flora M 1127
 Lonergan, Mary E 1291
 Lordon, Lorraine 1729
 Lorstad, H H 1171
 Lucas, Edward 1561
 Lyman, William 1561
 Lyng, Richard 1456
 Lyat, Richard K 1292, 1872
 Mackenzie, R Alec 1562
 MacLean, William C Jr 1293
 Magrabi, Frances H 1941
 Makridakis, Spyros G 1603
 Mall, Paul 1670
 Masbert, W A 1671
 Manchester, Alden C 2008
 Mangubat, Ann P 1802
 Masard, Ora 1457
 Maso, Anne 1986
 Masocha, Sohan L 1294
 Masoff, Richard E 1672
 Marston, Ruth 1234, 1235
 Martin, Josephine 1296, 1563
 1564, 1943, 1944, 1945
 Martenson, Charlene 1297
 Maskow, Ray 1298
 Mastalerz, Margaret 1946
 Matthews, Beth H 1299, 1775
 Maxey, James H 1948
 McAtter, Michael 1947
 McBeath, Gordon 1565
 McCance, R A 1458

PERSONAL AUTHOR INDEX

McConkey, Dale D

McConkey, Dale D 1566
McCorsack, Richard D 1776
1902
McCracken, John W 1558
McGeary, Bernice 1121
McHorney, Chris 1678
McHut, Kristen W 1199
McHut, Kristen W 1356
Mead, M 1300
Mendeloff, Albert I 1301
Meyer, Kharig Katchadorian 1406
Mickelson, Olaf 1303
Miles, Corbin I 1903
Miller, Nancy 1679
Miller, Thomas F 1567
Minear, Larry 1459
Mitchell, Mableline E 1304
Mohiuddin, I 1327
Moncrief, Michael H 1313
Montag, Geraldine M 1569
Montello, Paul A 1948
Montgomery, Charlotte 1730
Moore, M C 1305
Morano, Richard A 1570
Morehead, Bill 1680
Morr, Mary L 1681
Mowry, Lillian 1306
Mutschler, Mary 1731
Myant, W B 1307
Nader, Philip B 1280
Naton, A B 1686
Nelms, Helen Y 1212
Nevzi, Olcay 1312
Wickerson, Clarence B 1575
Wicodemus, Wade R 1874
Wiedershever, Fred C 1313
Witzke, Susan 1272
Odiorno, George S 1576, 1577
1687
Odland, Dianne 1116, 1120
Osbeide, M I 1319
Olson, Michael D 1578
Olson, Robert E 1320
Opotow, Lorna 1904
Organ, James J 1322
Orser, G R 1567
Orser, Jean 1731
Orv, Robert L 1186
Oser, Bernard I 1323
Pacheco, Frank P 1192
Packard, Russell L 1579
Page, Louise 1324
Palmer, Susan 1325
Pangborn, M H 1326
Pasha, F S 1327
Pachan, Ellen S 1328
Parker, P A 1290
Pearson, Joanne 1329
Peddersen, Raymond 1581
Peddersen, Raymond B 2030
Peterkin, Betty 1129, 1130
1131, 1508
Petersen, Dan 1875
Peterson, Tim O 1554
Phillips, Jean A 1688
Phillips, Margaret C 1509
Picardi, Shirley M 1689
Picardi, Shirley Mae 1690
Pimentel, David 1469
Pirie, W W 1470
Podell, Richard W 1333
Popescu, Felicia 1239
Posati, Linda P 1334
Powell, J Lewis 1691
Powers, Hugh W S Jr 1335
Powers, Thomas F 1471
Prefontaine, Marielle 1692
Privadersani, P 1773
Quinn, Patricia O 1325
Rankine, Daryl C 1950
Raper, Nancy 1324
Raper, Nancy B 1338
Rapoport, Judith L 1325
Rapoport, Judith A 1339
Raskin, Betsy 1474, 1475
1991
Ratner, Marilyn 1969
Raubolt, Robert R 1531
Raven, B C 1686
Read, E B Jr 1292
Rechicid, Miloslav 2010
Redstrom, Ruth A 1340
Register, U D 1341, 1359
Reisen, Robert 1544
Rhodes, Ronald J 1587
Richman, Eugene 1588
Risley, Todd R 1379
Ritchey, Sarah Sue 1342
Robertson, Elizabeth Chant 1343
Robinson, Corrine H 1344

Robson, John E K 1476
Rodriguez, W C 2023
Rome, D P 1345
Rove, Sue Ellen 2011
Ruhnke, Henry O 1517
Rush, David 1346
Rush, David 1695, 1696
Sadash, Ibrahim O 1347
Sai, Fred T 1348
Sahr, A H 1349
Salunkhe, D K 1906
Sanjar, D 1350
Sanjur, Diva 1212
Sarchet, Bernard B 1536
Sayer, Murray D 1510
Scheer, Wilbert E 1697
Scheer, Wilbert E 1698
Schluter, Gerald 1477
Schmelzel, Carol 1478
Schneider, Madelin 1854
1855, 1991
Schwenkerdt, Richard W 1590
Schryver, Diane 1139
Schultz, H W 1351
Schwab, Lois O 1284
Schwartz, R F 1954
Schweidert, Bernard S 1907
Seachinger, Gene 1953
Seibles, Thomas S 1908
Selvey, Nancy 1352, 1398
1399
Seab, George 1634
Shane, Harold G 1480
Shaw, Jane S 1481
Sheen, Stella Jia-Shiow 1890
Sherman, William C 1353
Shirley, E L 1354
Shore, Harvey H 1700
Shoup, Esther W 1701
Sidbury, J B Jr 1954
Silverstone, Trevor 1355
Simon, Arthur 1482
Siapson, Elaine 1702
Sipple, Horace Lawson 1356
Sisler, Daniel G 1483
Skelly, James R 1720
Slater, Lloyd D 1909
Slusher, E Allen 1593
Swall, Marvin 1357
Smith, David F 1594
Smith, Elizabeth B 1733
Smith, Euna 1703
Smith, Wila Banton 1358
Smith, Robert E 1511
Sonnenberg, Lydia 1359
Souza, Paulo L R 1360
Southgate, D A T 1361
Spears, Marian C 1714
Speck, Marvin L 1362
Spies, Barbara 1858
Spindler, Evelyn B 1363
Spinney, Katherine R 2014
Splaver, Bernard R 1704
StPierre, Richard 1364
Standal, Bluebell R 1148
Stare, P J 1366
Stein, Zena 1346
Steiner, E H 1788
Steorts, Nancy Harvey 1133
Stephe, Joan M L 1367
Stevens, Harriet A 1368
Stewart, Joseph M 1955
Stovall, Robert G 1706
Streitsman, E William 1948
Sundberg, Carole 1867
Suranyi, G 1149
Susser, Herwyn 1346
Suter, Carol B 1371
Swinton, John R 1471
Taqliere, Daniel A 1709
Tanofsky, Robert 1540
Tarrant, John J 1540
Taub, Harold J 1373
Taylor, Betty 1950
Taylor, K H 1911
Tebbutt, M W 1710
Terrell, Margaret E 1994
Thiagarajan, Sivasailan 1711
Thomas, Katherine G 1958
Thomas, Peter G 1860
Thompson, Mary Louise 1712
Tichy, M J 1713
Todhunter, E Weige 1129, 1488
Toma, Ramon 1636
Trauberman, Leonard 1913
Trovell, M C 1375
Trovell, Hugh 1376, 1377
Twardosz, Sandra 1379
Unklesbay, Nan 1714
Van der Vynckt, Susan 1407
Van der Werf, Karen 1382
Van Emond, Dorothy 1383

Van Veen, A G 1350
VanderJaft, Gail 1384
Velghe, James C 1598
Venkataschalam, P S 1385
Venkataschalam, L V 1270
Votler, James L 1914
Veverka, Joy 1386
Voichick, Jane 1242, 1243
Voss, Jane 1408
Walker, Nabel A 1390
Wallace, Jane 1793
Walsh, Joanne 1408
Wang, Virginia Li 1391, 1963
Ward, Constance 1392
Warland, Rex H 1195
Warren, Carrie Lee 1364
Watt, B K 2002
Watt, Bernice K 1299, 1334
Watts, Melanie 1958, 1964
Wedin, W F 1492
Weichert, Carol 1393
Weihrauch, John L 1299
Weininger, Jean 1394
Weiss, Steve 1794, 1795
1796, 1863
Weiss, William H 1600
Welsh, James J 1715
Werther, William B Jr 1601
Weser, Elliot 1718
Wessman, Fred 1602
West, Kelly H 1395
Wheelwright, Steven C 1603
White, Hilda 1396
White, Philip L 1397, 1398
1399
Wilkinson, Jule 1739, 1864
Williams, Roger J 1401
Williams, Sue Rodwell 1306
Willis, Barbara Wells 1402
Willis, Barbara 1716
Wilson, A K 1911
Windham, Frances 1236
Winick, Myron 1403, 1404
1405, 1406
Wishik, Samuel W 1407
Wittenberger, Ethel 1494
Wodicka, Virgil O 1884
Wohlking, Wallace 1604
Wolf, Walter James 1916
Wood, Betsy 1409
Wood, Beverly 1409
Woodson, Julie 2020
Woods, Marion M 1717
Wrobel, Bill 1801
Wunderlich, Ray C 1410
Terkos, Mary 1496
Young, Charlotte M 1411
Young, Doris B 1998
Young, Eleanor A 1718
Zabik, Mary E 1917
Zallen, Eugenia M 1412
Zawacki, Robert A 1666
Zelko, Harold P 1719
Zia, Herbert Spencer 1720
Zolber, Kathleen 1341, 1359
Zuckerman, David W 1721
Zusnateq, Doris 1999

CORPORATE AUTHOR INDEX

AAAS Symposium on Food Additives, San Francisco, 1974 session 1 1138
 Aias Instructional Media Services 1608
 Alabama State Dept. Of Education 1142
 Alfred Higgins Productions 1144
 Alusiana Association 1953
 American Association for the Advancement of Science 1138, 1417
 American College of Obstetricians and Gynecologists
 Committee on Nutrition 1145
 American Dietetic Association 1146
 1190, 1250, 1288, 1297, 1341, 1342, 1359
 1382, 1396, 1411, 1688, 1832
 Administration Section 1994
 American Foundation for the Blind
 American Foundation for Overseas Blind 1160
 American Foundation on Automation and Employment 1699
 American Home Economics Association 1609
 American Management Association 1512
 1513
 American Medical Association 1147
 American Public Health Association 2001
 Arizona
 Dept. of Education
 Division of Vocational Education 1613
 Antra Nutrition AB 1887
 Atlantic Information Centre for Teachers 1419
 California
 Dept. of Health Services 1726
 California Dietetic Association 1172
 California School Food Service Association
 Nutrition Action Committee 1173
 Canada
 Dept. of National Health and Welfare
 Information Services Division 1175
 1176
 Center for Science in the Public Interest 1178
 Citizens' Committee on Infant Nutrition 1178
 Classroom World Productions 1183, 1184
 1426, 1891, 1892
 Community Council of Greater New York.
 Budget Standard Service 1117
 Cornell Univ.
 College of Agriculture and Life Sciences 1483
 Cornell University
 School of Hotel Administration 2014
 Deane County Public Schools
 Division of Instruction 1637, 1638
 1639
 Del Monte Corp. 1640
 Del Monte Corporation 1122
 Didactros 1205
 Diet Teaching Program 1501
 Directions Unlimited Film Corp. 1208
 E. P. Research, Inc. 1761
 Educational Direction Inc. 1214
 ERIC Information Retrieval Center on the Disadvantaged 1245
 Evaporated Milk Association 1736
 Evegate House 1643
 Family Circle 2005
 Florida
 State University, Tallahassee 1948
 Food Research and Action Center 1928
 Food Service and Housing Administration 1471
 General Foods Consumer Center 1502
 Information Resources 1721
 Institute of Food Technologists 2007
 Institute of Nutrition of Central America and Panama
 Division of Human Development 1246
 Instructional Objectives Exchange 1658
 International Foodservice Manufacturers Association 2020
 International Sugar Research Foundation 1253
 International Sugar Research Symposium, 8th, Washington, 1974 1252

International Sugar Research Symposium, 9th Durban, South Africa and Washington, D. C., 1974-1975 1253
 International Symposium on Milk and Lactation
 Dept. of Agriculture 1450
 International Symposium on Nutrition, Growth and Development, Valencia, 1973 1177
 Joan of Arc Co.
 Food Service Division 1984
 Journal Film, Inc. 1273
 Kansas
 Interagency Nutrition Committee 1277
 Kellogg Co. 1936
 Kraft Foods 1281
 Marshfield 1295
 Massachusetts
 Bureau of Nutrition and School Food Services 1673
 Nutrition Institute of America 1778
 Milk Foundation 1128
 National Academy of Sciences 1460
 National Association of Meat Purveyors 1462
 National Automatic Merchandising Association 1461
 National Educational Finance Project
 School Food Service Project 1948
 National Educational Media 1506, 1571
 National Educational Media, Inc. 1572
 2028, 2029
 National Film Board of Canada 1684
 National Foundation
 March of Dimes 1309, 1310
 National Health Systems 1685
 National Live Stock and Meat Board 1311
 1462, 1507
 National Nutrition Consortium 1500
 National Research Council 1300
 Committee on Food Protection 1873
 National Restaurant Association 1447
 1573, 1574
 Nutrition Foundation 1320, 1356
 Pantry Pride Supermarkets
 Marketing Dept. 1339
 Parents' Magazine Film 1403
 Pennsylvania
 State University 1471
 Pyramid Film 1784, 1785
 Rand Corp. 1622
 Response Analysis Corp. 1139
 Restaurant-Hotel Learning Aids 1694
 1878, 1879, 1880
 Roundtable Film, Inc. 1589
 Ser-Vo-Tel Institute 1786
 Shelley (E. P.) and Company, Inc. 1699
 Social Issues Resources Series 1441
 Society for Nutrition Education 2011
 2012, 2013
 Society for the Advancement of Food Service Research 2003
 Sterling Educational Film 1705
 Sugar Association 1369, 1370, 2015
 Symposium on Foods: Carbohydrates and their Roles, 5th,
 Oregon State University, 1968 1351
 Symposium on Nutrition and Petal Development,
 New York, 1972 1404
 The Children's Foundation 1957
 The Diet Teaching Program 1374
 The Potato Board 1134
 Tony Tass, Inc. 1861
 Toronto Nutrition Committee 2016
 Tupperware Educational Services 1378
 U. S.
 Agricultural Research Service 1775
 Consumer and Food Economics Research Division 1995
 Consumer and Food Economics Institute 1137
 Department of Agriculture 1490
 Dept. of Agriculture 2018
 Office of Communication 1381
 Extension Service 1153, 1363, 1736
 Food and Drug Administration 1882
 Food and Nutrition Service 1962, 1995
 Child Nutrition Division 2033
 Office of Education 1624
 Public Health Service 2019
 United States
 Bureau of Foods
 Division of Consumer Studies 1139
 Food and Nutrition Service 1961
 Manpower Administration
 Office of Research and Development 1447
 University of Kentucky, 1972
 Division of Vocational Education 1883
 Visiting Nurse Association of Milwaukee 1997
 Western Hemisphere Nutrition Congress, 4th,
 Bal Harbour, 1974 1398
 Wisconsin
 University
 Cooperative Extension Programs 1242
 1243

U. S. Food and Nutrition Service 2017
 U.S.
 Agricultural Research Service 2000
 Consumer and Food Economics Research Division 1995
 Consumer and Food Economics Institute 1137
 Department of Agriculture 1490
 Dept. of Agriculture 2018
 Office of Communication 1381
 Extension Service 1153, 1363, 1736
 Food and Drug Administration 1882
 Food and Nutrition Service 1962, 1995
 Child Nutrition Division 2033
 Office of Education 1624
 Public Health Service 2019
 United States
 Bureau of Foods
 Division of Consumer Studies 1139
 Food and Nutrition Service 1961
 Manpower Administration
 Office of Research and Development 1447
 University of Kentucky, 1972
 Division of Vocational Education 1883
 Visiting Nurse Association of Milwaukee 1997
 Western Hemisphere Nutrition Congress, 4th,
 Bal Harbour, 1974 1398
 Wisconsin
 University
 Cooperative Extension Programs 1242
 1243

TITLE INDEX

- ABC's of canning (Audiotape). 1892
 Absenteeism or attendance: which is industry's problem? 1554
 Absenteeism, part 1: how to analyze causes and effects. 1700
 Academic route to greater efficiency. 1416
 Accounting for decision-making. 1170
 Accounting handbook for non-accountants. 1575
 Additives and our food heritage. 1281
 The adolescent diabetic and diet (Audiotape). 1288
 Adolescent pregnancy: the influence of growth, nutrition and the environment (Audiotape). 1342
 Advertising and infant feeding. 1141
 All about pressure fryers. 1804
 All American lunch: oasis of good eating. 1918
 Almondized menus via patrons' eyes. 1740
 Alternate protein source comparisons. 1386
 America's quiet revolution in taste. 1885
 American cheese alternate acceptable in child-feeding program. 1911
 Americans have discovered crepes. Have you? 1741
 AMP Food Service ware handling guide. 1803
 Amino acids and taste. 1279
 Announcing an upstairs/downstairs, trans-lateral, convorized, automatic, dish-washing contraption - it works! 1805
 Annual price survey - family budget costs. 1117
 An approach to solving world food problems. 1492
 Approximate nutritive values of common foods. 1384
 ARA vends nutritious foods and beverages in 2 W.J. High schools. 1414
 ARA's nutrition rainbow leads school lunch to gold. 1415
 Are baby foods good enough for babies? 1151
 Are community nutrition programs meeting the needs of the elderly? 1950
 Are OMO/HMO courses really on the ball? 1612
 Are you wrestling with problems solved 25 years ago? 1854
 Assessment of the world food situation - present and future; summary and main findings. 1418
 Astra proteins in cereals. 1152
 Astra proteins: the project. 1807
 Atherosclerosis - part 5: diet trials. 1353
 Attachment learning: a humanistic educational experience. 1714
 Au gratin sandwiches. 1742
 Audiovisuals for nutrition education; Selected evaluative reviews from the Journal of Nutrition Education. 2011
 Avoid the hidden costs of getting what you think you want. 1836
 Back home on the range: calf, grass-fed beef. 1744
 Baker's yeast as a protein supplement in corn meal muffins. 1917
 Balance value, cost and profits. 1739
 Balancing the costs and benefits of nutrient labeling. 1505
 Basic nutrition and diet therapy. 1344
 Basic 4 (Same). 1156
 Basics for buyers. 2024
 Baughman's handbook of humor in education. 1614
 Be-attitude - awareness (Filastrip). 1615
 Be-attitude - enthusiasm (Filastrip). 1616
 Be-attitude - self esteem (Filastrip). 1617
 Become a foodservice innovator!. 1518
 Beef and veal in family meals. 1380
 Beef patties: the effect of textured soy protein and fat levels on quality and acceptability. 1893
 Behavior modification: a contingency approach to employee performance. 1544
 Behavior therapy for the obese (Audiotape). 1190
 Behavioral aspects of management: an introduction (Transparency). 1515
 Behavioral aspects of management: applications (transparencies). 1516
 Behavioral objectives in curriculum development. 1661
 The behavioral sciences: what every manager should know (Audiotape). 1577
 Behind every kitchen success stands the right oven. 1807
 Being accountable. 1563
 Bella Italy!. 1967
 Better educate than legislate nutrition info. 1620
 Beverage consumption patterns in New York State. 1187
 Beyond job enrichment to employment enrichment. 1601
 A bibliography: hotel and restaurant administration and related subjects. 2014
 Bicentennial menus on parade. 1723
 Biochemical assessment of the thiamine status in patients with neuroses. 1239
 The biological effects of polyunsaturated fatty acids. 1162
 Blood pressure of persons 18-74 years; United States, 1971-72. 2019
 Boston tea party launches Bicentennial. 1725
 Botulism. 1872
 Botulism in commercially canned foods. 1292
 Bread for the world. 1482
 Break the fast (Filastrip). 1165
 Breakfast & brunch dishes for foodservice menu planning. 1753
 Breakfast: hallmark of good nutrition. 1922
 Breast-feeding: first thoughts. 1393
 Broiler boosts burger biz. 1810
 Business booms with burger bars. 1561
 The business of nutrition. 1440
 By bread alone. 1424
 Calories and weight. 1324
 Calories: enough is enough (Motion picture). 1273
 Can fast service save the campus? 1475
 Can foodservice handle the pressure? 1564
 Can we change our food habits? 1284
 Carbohydrates and their roles. 1351
 Careers in home economics (Filastrip). 1627
 Careers in home economics (Filastrip). 1684
 Catalog of nutrition education material. 2005
 Celery hearts alsomdine. 1755
 Cereal: champion of breakfasts? 1408
 Certification bug spreads. 1628
 The change agent's guide to innovation in education. 1650
 Changes in taste with age - infancy to senescence. 1278
 The changing face of global food scarcity. 1422
 The changing family market. 1527
 The changing world of enrichment. 1898
 A checklist for disposing of food waste items. 1814
 Checklist for food facilities planning. 1811
 Checklist for food facilities planning. 1812
 Child care and development, set 1 (Filastrip). 1630
 Child development and child health (Filastrip). 1403
 Child Nutrition Bicentennial Project. 1958
 Child nutrition in a changing world. 1358
 Child nutrition: a long way to go. 1498
 Childhood obesity. 1405
 Chilled food systems; effects of chilled holding on quality of beef loaves. 1412
 Chop chop: the good eating game from Pantry Pride (Game). 1339
 Christmas and colonial life in the 1700's. 1488
 Citrus: golden fruit on the menu yields gold. 1756
 Clean food (Filastrip). 1880
 Clean people (Filastrip). 1879
 Clean restaurant (Filastrip). 1878
 Climbing the job ladder. 1699
 Close counts: co-op buying can cut costs 204. 2022
 Clydesdale assaults food faddists, calls for increased education push; targeting on productivity. 1427
 Coconut bread as a means of improving protein nutrition. 1890
 College students recruited or war on food waste. 1530
 Colleges cope with high costs and shortages. 1481
 Colonial Christmas. 1999
 Colonial Christmas offers classroom fun. 1428
 Colonial Christmas: bicentennial classroom activities. 1631
 Comidas hispanas en dietas diabeticas. Spanish foods in diabetic diets. 1997
 The coming global famine; a Kappan interview with Lester M. Brown. 1480
 Commercial cooking and baking - 9193 (Food service with a flair). 1638
 Commercial cooking and baking 1-9193, home and family education - 2751 (Nutritious meal planning). 1639
 Commercial cooking and baking 1-9193; home and family education - 2751 (Cooking can be profitable). 1637
 Communicating with employees; giving directions and orders that get results, part 2. 1525
 Communicating with employees; giving directions and orders that get results, part 1. 1523
 Competency-based professional education in home economics: selected competencies and criteria. 1609
 The complete book of cooking equipment. 1864
 The complete dishwasher (Filastrip). 1815
 Comprehensive evaluation of fatty acids in foods; 2: beef products. 2002
 Comprehensive evaluation of fatty acids in foods, part 3, eggs and egg products. 1334
 A computer-tallied menu system. 1731
 Computerizing your menu selections. 1722
 Construction and validation of a nutrition test. 1692
 Consumer attitudes toward yogurt. 1559
 Consumer education services (Filastrip). 1118
 Consumer math: a guide to stretching your dollar. 1127
 Consumer satisfaction with food products and marketing services. 1135
 Contemporary quantity recipe file. 1966
 Continuing education for extension agents. 1679
 The contribution made by school milk to the nutrition of primary schoolchildren. 1144
 Contributions of microorganisms to foods and nutrition. 1362
 Convenience and the cost of baked products. 1116
 Convenience and the cost of plate dinners and skillet saute dishes. 1120
 Convenience or fabricated foods: spin off of military R&D. 1899

TITLE INDEX

- Convenience plus versatility catch growing consumer interest in home baking. 1776
- Convenience potatoes - for profit. 1757
- Conversion saves capital equipment investment. 1816
- Cooking for two. 1995
- Cooking frozen and thawed roasts: beef, pork, and lamb cuts. 1767
- Cooks, chefs, and related occupations (Motion picture). 1705
- A cool collection of cold platters. 1758
- Coping with food allergy. 1232
- Copper and coronaries: the hidden risk factor. 1228
- The corporate responsibility in the area of alcoholism. 1556
- Cost control and reduction: the supervisor's contribution to profits. 1513
- The cost of meats and meat alternates. 1129
- The courtesy caper (Film loop). 1632
- Cranberries: after the bounce. 1457
- Cranberries: more to relish than relish. 1970
- Create super sandwiches with ingenuity, convenience items and new flavor combinations. 1759
- Create your own bakery. 1768
- Creative nutrition education. 1193
- Crisis in the kitchen. 1817
- Criteria for the selection and use of visuals in instruction; a handbook. 1688
- Criteria for the selection and use of visuals in instruction; a workbook. 1647
- Crunchy bananas and other great recipes kids can cook. 1716
- Culinary apprenticeships earn respect from labor, management. 1635
- Cumberland Trail to adventures in dining. 1430
- Current concepts of obesity. 1196
- Cutlery: sharp eye on care keeps kitchen humming. 1818
- A dash of spice. 1796
- Deep fat frying 5 hospitals. 1754
- Del Monte nutrition guide (Chart). 1122
- Delphi exercises in forecasting technology for the food industry in the United Kingdom. 1788
- Dental caries: a review of current research on the prevention of cavities. 1253
- Deserts and beverages. 1771
- Determining the training needs of managers. 1602
- Developing department standards. 1520
- Developing effective leadership in frontline supervision. 1594
- Developing the woman manager. 1651
- Development and multidimensional evaluation of a food chemistry and nutrition minicourse for high school students. 1690
- Development of career progression systems for employees in the foodservice industry. 1447
- The diabetic diet (in Spanish). 1172
- Diet and dental health (Audiotape). 1382
- Diet dining - must it stay deadly dull? 1730
- Diet for sportspeople. 1206
- Diet for the diabetic child. 1290
- Diet in health and disease: rationale and practice. 1204
- Diet variety for health (Audiotape). 1183
- Dietary cholesterol control - for all infants? 1352
- Dietary fiber. 1301
- Dietary fibre. 1361
- Dietary fibre, coronary heart disease and diabetes mellitus, part 1. Historical aspects of fibre in the food of western man. 1376
- Dietary fibre, coronary heart disease and diabetes mellitus, part 2. coronary heart disease and diabetes mellitus. 1377
- Dietary levels of households in the United States, seasons and year 1965-66. 1207
- Dietary measures to improve behavior and achievement. 1335
- The dietary status of new vegetarians. 1167
- A dietary survey of older people in Edinburgh. 1291
- Dietary-atherosclerosis study on deceased persons. 1305
- Dimensions and causes of hunger and malnutrition. 1433
- Dimensions of hospitality management. 1558
- Diseases associated with refined carbohydrates: dental caries and periodontal disease. 1140
- Dishes for special occasions for foodservice menu planning. 1724
- Do you swear by (or at) food service contractors. 1529
- Does it matter how many of us there will be? 1443
- Don't be a breakfast skipper (Filmstrip). 1209
- Dr. Feingold's diet revolution. 1210
- Dynamic business-conference technique. 1547
- The dynamic youth market. 1123
- Dynamite desserts for institutional menus. 1760
- The easy 24 hour diet together with the scale down cookbook of 100 new recipes. 1357
- Eat your heart out. 1446
- Eat, drink and be wary (Motion picture). 1895
- Eating places. 1720
- Eating quality and thiamin retention of turkey breast muscle roasted and "slow-cooked" from frozen and thawed states. 1220
- Economical meals for a month. 1121
- Economics for consumers. 1124
- Economics of producing nutrients from cellulose. 1894
- Education in the community through public health. 1919
- Education, nutrition, and the child. 1180
- Educational techniques in nutrition. 1249
- An educator's perspective of FTC's proposed trade regulations on food advertising. 1115
- Effect of a combined nutrition education and physical fitness program on the weight status of obese high school boys. 1182
- The effect of boiling, steaming, pressure cooking and pan-frying on the mineral and vitamin content of three vegetables. 1773
- Effect of family life-cycle stage on concerns about food selection. 1195
- Effect of germination and cooking on the protein efficiency ratio of some legumes. 1270
- Effect of oral contraceptives and vitamin B6 deficiency on carbohydrate metabolism. 1345
- The effect of teacher behaviors and food serving arrangements on young children's eating in a day care center. 1247
- The effect on winter illness of large doses of vitamin C. 1149
- Effective discipline in employee relations. 1604
- Effective purchasing management. 2025
- Effective writing for engineers, managers, scientists. 1713
- Effects of heating methods on vitamin retention in six fresh or frozen prepared food products. 1886
- Effects of trace minerals on biological mechanisms. 1215
- The egg & you: an industry study. 1762
- Eggs in family meals: a guide for consumers. 1137
- Eight steps to perfect french fries. 1763
- Emotional aspects of obesity in children. 1168
- The encouragement of employee creativity and initiative. 1553
- Endemic goiter and antithyroid agents. 1216
- The endocrinology of adult protein-calorie malnutrition. 1217
- Energy and land constraints in food protein production. 1469
- Energy and protein requirements - recommendations by a joint FAO/WHO informal gathering of experts. 1218
- Energy and protein requirements: recommendations by a joint FAO/WHO informal gathering of experts. 1219
- Energy and resource conservation needed. 1829
- The energy crisis in the public schools: alternative solutions. 1537
- Energy ideas that work. 1819
- Energy savers. 1820
- Engineered foods: trade-offs and synergism. 1909
- End school lunch packs one-two punch. 1924
- Entrees to captivate the appetite--hook, line, and sinker. 1981
- Epidemiological and dietary aspects of rickets and osteomalacia. 1367
- Equipment probe II: ventilating and air-sakeup systems. 1821
- Equipment probe 4: microwave ovens don't replace but complement conventional cooking units. 1822
- Equipment probe 6: broilers, griddles, and fryers: the ABC's of a successful foodservice operation. 1823
- Equipment probe 7: cut labor and material costs with systematized dishwashing. 1824
- The essential trace elements. 1231
- The essentiality of zinc. 1260
- Evaluation of a low-lactose nutritional supplement in malnourished children. 1293
- Evaluation of household dishwashing machines for use in small institutions. 1813
- Evaluation: a neglected area of competency-based education. 1656
- Every body needs. 1221
- Everyday productions of baked goods. 1745
- Exaggerated conclusions based on inadequate data. 1323
- Executive speaking: an acquired skill. 1691
- Expand your dessert menu for add-on profits. 1727
- Exploring careers in hospitality & food service. 1642
- Expressed nutrition information needs of low-income homemakers. 1931
- Fact versus fiction about vending in public schools. 1461
- Factors influencing motivations in dieting. 1159
- Famines of history and of today. 1458
- The fantastic self-leveling dish dispenser. 1825
- Fant food concepts invade uncommon markets. 1434
- Fant food gets an "A" in school lunch. 1925
- Fant food gets an "A" in school lunch. 1926
- Fasting in Islam. 1349
- Fat babies: prevalence, perils and prevention. 1271
- The favorite foods of fall. 1971
- A feedback program to make manager development happen. 1549
- Feeding an infant (Filmstrip). 1222
- Feeding an infant (Slides). 1223
- Filth in foods: implications for health. 1869
- Finding out what else you eat. 1257
- Finding the trainers among you. 1665
- The fine art of communicating. 1648
- First Thanksgiving. 1965
- Fish & seafood dishes for foodservice menu planning. 1752
- Fish and seafood, the great alternative to expensive meat. 1728
- Fishery inspection: taking the fishiness out of fish. 1499
- Fixing and eating. 1368
- Flavor secrets from foreign lands - Bulgaria. 1972
- Flavor secrets from foreign lands - Cuba. 1973
- Flavor secrets from foreign lands: Argentina. 1974
- Flavor secrets from foreign lands: Catalonia. 1975
- Flavor secrets from foreign lands: Czechoslovakia. 1976
- Flavor secrets from foreign lands: Ethiopia. 1977
- Flavor secrets from foreign lands: Korea. 1978
- Flavor secrets from foreign lands: North Germany. 1979
- Flavor secrets from foreign lands: Finland. 1980

- Flavors that sell preserve the sweet taste of success. 1765
- Planned PRR proposal illustrates growing need for scientific input in comments. 1511
- Floor care supplies; what you should know about the three major types: chemicals, replaceable tools and machines. 1826
- Focus on nutrition: A teacher's handbook for nutrition education: Grades seven through twelve. 1673
- Food. 1441
- Food & Chicanos at the farm camps. 1927
- Food - what for? (Videocassette). 1226
- Food additives and food safety. 2017
- Food additives and fortification. 1903
- Food additives and hyperactivity: a comparison of food additives in the diets of normal and hyperactive boys. 1325
- Food additives: beneficial or deleterious (Audiotape). 1138
- The food and fiber system - how it works. 1489
- Food and history: teaching social history through the study of cuisine patterns. 1442
- The Food and Nutrition Information Center. 1660
- Food and nutrition minicourse. 1689
- Food and nutrition programs: fiscal year 1973. 2017
- Food and nutrition: knowledge, beliefs. 1119
- Food behavior and related factors of Puerto Rican-American teenagers. 1212
- Food consumption surveys: a data source for contamination-monitoring programs. 1171
- Food ecology catches on with students. 1436
- Food facts and false claims (Audiotape). 1426
- Food fads (Audiotape). 1297
- Food for life. 1202
- Food for life - the basic four (Filmstrip). 1378
- Food for nought, the decline in nutrition. 1288
- Food for peace update: another step forward. 1896
- Food for people, not for profit. 1454
- Food for thought (Filmstrip). 1227
- Food for us all: the yearbook of agriculture 1969. 1490
- Food habits and nutrient intakes of Filipino women in Los Angeles. 1289
- Food habits research: problems of the 1960's. 1300
- Food plans and family budgeting. 1130
- The food platform (Motion picture). 1208
- Food poisoning and food hygiene. 1870
- Food preparation terms, part 1 (Motion picture). 1608
- Food preparation terms, pt. 2 (Motion picture). 1761
- Food price movements and shifts. 2008
- Food prices. 1437
- The food problem of the future. 1438
- Food processing and nutrition - priorities and needed outputs. 1907
- Food product shelf life: sensory panel evaluations and the open dating issue. 2023
- Food purchasing; part 1: General principles (Motion picture). 2028
- Food purchasing; part 2: Let the buyer beware (Motion picture). 2029
- Food service research abstracts, 1975. 2003
- Food service 1980-1985. 1455
- Food spending and income. 2006
- Food spending patterns of Southern black households. 1392
- Food storage guide for schools and institutions. 2033
- Food teaches: the recipe as lesson plan. 1610
- The Food Update Delphi Survey forecasting the food industry ten years from now. 1452
- Food values of portions commonly used. 2004
- Food yields summarized by different stages of preparation. 1775
- Food, population, and the environment (Videocassette). 1417
- Food in prehistory: nutritional lessons for the present. 1476
- Foodservice celebrates the American Bicentennial. 1439
- Foodservice productivity and profit idea-book. 1451
- Forecasting methods for management. 1603
- Formula makers exploit third world weaknesses. 1229
- Four steps to better training results. 1706
- Fowl play: processors swell selections of egg products. 1794
- FRAC's guide to the National School Breakfast Program. 1928
- Framework for home economics related occupations. 1613
- The Framingham heart study: habits and coronary heart disease. 1276
- Franchisors outline independents in study. 1866
- Freezer food concerns. 1126
- Freezing facts for the homemaker (Audiotape). 1891
- From out of the past --- menus for today. 1766
- Front-line management. 1521
- Future food research needs. 1900
- The future of food services: A basis for planning. 1471
- Gases as teaching aids for diabetic children. 1702
- George Jorge and Wicky Persnick (Filmstrip). 1237
- The glory of milk. 1238
- Golden touch of Chinese chefs. 1991
- A good breakfast (Filmstrip). 1175
- Good food wins the game. (Filmstrip). 1240
- Good meals for busy days (Filmstrip). 1736
- Gourmet search (Game). 1982
- Government policy and the world food supply. 1431
- Grass-fed beef is cheaper, but is it for you? 2026
- Growing up thin. 1213
- Guesswork means higher cost. 1770
- A guide to good eating the vegetarian way. 1733
- The guide to simulations/games for education and training. 1721
- Handbook of agricultural charts. 2018
- Hazards in "food safety". 1884
- Head Start: building block to better nutrition. 1150
- Healthy baby posters (Poster). 1251
- Healthy mother, healthy baby (Motion picture). 1184
- A heritage of fine food, a history of innovation. 1983
- High school sexualizes use of space. 1827
- High school vendor product sales average less than 4 items per month for each student. 1445
- Histidine: an essential amino acid for normal adults. 1254
- Holiday cooking doesn't have to be a pain & a panic. 1968
- Home economics. Foods I (Transparency). 1255
- Home economics. Foods II (Transparency). 1256
- Home economics, grades 10-12. 1658
- Homemakers' food and nutrition knowledge - implications for nutrition education. 1390
- Hospital job opportunities (Filmstrip/Audiotape). 1643
- Hospital/nursing home casebook number 33030. 2027
- Hot food cabinets go the distance. 1828
- Hot lunch (Motion picture). 1953
- How career ladders aid your career-development system. 1654
- How communities can get extra food for mothers and kids...The Special Supplemental Food Program for Women, Infants and Children. 1957
- How Eric Scandrett made everybody happy. 1448
- How is the climate in your organization? 1560
- How much money do you throw away with food packaging? 1897
- How reliable are merit rating techniques? 1590
- How to ... Prepare a French omelet. 1772
- How to "multiply yourself" through improved delegation. 1548
- How to choose the right equipment. 1830
- How to communicate. 1618
- How to communicate better with workers. 1652
- How to evaluate the efficiency of your food service operation. 1524
- How to invest in people; a guide for professional management (Filmstrip). 1574
- How to make an effective speech. 1719
- How to manage by objectives: a short course for managers. 1670
- How to plan and organize work. 1512
- How to predict job vacancies. 1655
- How to save on fats and oils. 1831
- How to write and use performance objectives to individualize instruction. 1621
- How two lunch programs save money. 1587
- Human milk and lactation. 1230
- Human nutrition and dietetics. 1201
- Hydroxyproline index: an indicator of nutritional status; study of Mississippi children. 1236
- Hypervitaminosis E and coagulation. 1261
- IBM cafeteria: programmed for fast traffic. 1833
- Identifying food-related values of low-income mothers. 1371
- Identifying foodborne disease hazards in food service establishments. 1868
- If it's hot, keep it hot! (Poster). 1882
- If kids are your business, so is nutrition. 1262
- The IFMA Encyclopedia of the foodservice industry. 2020
- The IFT world directory & guide 1976. 2007
- Immune deficiency in malnutrition. 1263
- Impacts of agricultural trade on food and fiber section of the U.S. economy. 1477
- Implications for maternal nutrition of protein quality improvement of cereals. 1269
- In praise of dried beans. 1449
- In the USA it's a whole new ball game. 1444
- The increasing importance of grain foods. (Filmstrip). 1264
- Industry's goal: the 'complete' food. 1913
- Infant care and development. Set 2. (Filmstrip). 1657
- Infant nutrition and socio-cultural influences in a village in central Mexico. 1350
- The influence of dietary fat on the composition of the body fat of infants. 1265
- The influence of some dietary factors on cholesterol metabolism. 1307
- Inside my Mom = Nutrition during pregnancy (Filmstrip). 1309
- Institutions & equipment maintenance. 1806
- Instructor's guide for the teaching of professional cooking. 1644
- Integrating the Jewish dietary laws into a dietetics program. 1686
- Integration of nutrition in medical education. 1718
- Intellectual convictions of "health" food consumers. 1174
- An international programme for famine relief. 1934
- The International system (Metric) of measurement-applied to dietetics (Audiotape). 1688
- Introductory foods: a laboratory manual of food preparation and evaluation. 1681
- Investing in people; a report for the foodservice industry (Filmstrip). 1573
- Involving students in energy conservation. 1834
- The iron controversy: Should bread and flour be fortified? 1497
- Iron out your production woes with steamers. 1835
- Iron supplementation for gestational anemia: a model field trial. 1266
- Iron, nutrition - 1972 (Audiotape). 1396
- Is the risk of becoming diabetic affected by sugar consumption? 1252
- It's breakfast time (Kit). 1267
- Job descriptions: how to write and use them. 1517
- Keep the cookie jar filled. 1747
- Keep the cookie jar filled. 1750
- Keeping food safe. 1867
- Keeping healthy in a polluted world. 1373
- Key nutrients and health: vitamin A. 1243

TITLE INDEX

- Key nutrients and health: vitamin C. 1242
- Kids eat and learn during school recess. 1937
- Kia's cookbook for young people. 1998
- Kitchen search (Game). 1838
- Kohlrahl. 1453
- Large quantity recipes. 1994
- Larger role for plastics in food packaging indicated by technical, economic changes. 1901
- A law of diminishing returns in organizational behavior? 1534
- Leadership needs for the supervisor, for the conference leader. 1579
- Let's ask the students. 1939
- Let's talk about food. 1399
- Liberty Bell. 1729
- Liberty Bell rings of good nutrition. 1494
- The liter: an introduction to the metric system (Motion Picture). 1778
- Little goodies - onion rings and other delectables. 1774
- Live action drama teaches nutrition. 1668
- Long term effects of infant starvation on learning abilities. 1280
- Lunchroom festivities. 1940
- The luxury of new product development. 1889
- Make mine metric (Film loop). 1785
- Make mine metric (Motion picture). 1784
- Make mine metric (Videocassette). 1669
- Malnutrition and environmental enrichment by early adoption. 1406
- Malnutrition, learning, and behavior. 1275
- Management by motivation. 1543
- Management by objective. 1526
- The management of peripheral employees. 1542
- The manager and the law (Motion picture). 1506
- Managerial accounting: a short course for non-financial managers. 1664
- Managerial counseling for organizational effectiveness. 1570
- Managing robots or people? 1535
- Mandatory certification: another turn of the screw. 1619
- Many hands cooking, an international cookbook for girls and boys. 1969
- Many people have diabetes mellitus. 1285
- March to the tune of the Child Nutrition Bicentennial Project. 1942
- A master plan for energy management (part 1). 1839
- A master plan for energy management, part 1. 1840
- A master plan for energy management, part 2. 1841
- A master plan for energy management, part 3. 1842
- Maternal nutrition in lactation. 1224
- Maternal, infant and pre-school child nutrition programs: an investment for the future. 1322
- The meaning of nutrition in a changing society. 1158
- Measuring & controlling food quality. 2030
- Measuring the effects of nutrition on human development and behavior. 1347
- Meat identification slide set (Slide). 1507
- Meat in the foodservice industry. 1462
- Meat thermometers, aid or gadget? 1843
- Meeting the training challenge. 1611
- Megavitamin therapy. 1274
- Megavitamin this and megavitamin that. 1397
- Menu fare grows with America's spirit. 1987
- Menu loved in December as listed in May. 1302
- Menus for toddler day care: food preference and spoon use. 1379
- Merchandising frozen entrees that are distinctively yours. 1769
- Metabolics: putting your food energy to work. 1283
- Meter-liter-gram, the metric measure game. (Game). 1675
- Methods of cooking. 1743
- Metric recipe kit - advanced (Kit). 1676
- Metric recipe kit - beginning (Kit). 1677
- Metritication + home economist = opportunity. 1678
- Metritication and the consumer. 1746
- Metritication handbook. 1777
- Metrics in career education. 1667
- Microwave ovens. 1860
- The minimum wage and foodservice. 1568
- Minority health chart book. 2001
- Minuteman High School: bicentennial food-service. 1921
- Mobile equipment suits present - and future - needs for Cincinnati Milacron. 1844
- A model for a regional centre of nutrition education. 1932
- A model for competency-based teacher education. 1663
- Modern food service planning. 1837
- The modern handbook of garbology. 1861
- Solasses - a new look at a natural sweetener. 1154
- More than love (Filastrip). 1310
- Mothercraft Centers Project. 1923
- Motivation. 1600
- Mourry's basic nutrition and diet therapy. 1306
- Mucha gente tiene diabetes mellitus (Spanish). 1286
- Must the world go hungry? (Filastrip/Record). 1682
- NASCO, a food vocabulary game (Game). 1683
- The National Advisory Committee on hyperkinesis and food additives report to the Nutrition Foundation. 1308
- National Nutrition Policy, a special report. 1509
- Natural toxicants in foods. 1189
- The need: getting more out of existing kitchens. 1845
- The new breed of grease filters. 1846
- New chef in the kitchen? 1931
- The new day has begun: institutional foodservice in Louisville. 1463
- A new dimension in employee development: a system for career planning & guidance. 1623
- New hops for the hungry? 1459
- New International Committee on Food and Nutrition Policy. 1941
- New one-pan cooking saves labor. 1779
- The new psychology for managing people. 1540
- New twists with old favorites. 1751
- New ways to make meat & potatoes. 1780
- Niacin. 1199
- No-nonsense delegation. 1566
- Nonagricultural sources of food. 1435
- Noon-to-midnight specials: snacks and mini meals. 1748
- North Dakota State graduates to individualized dining. 1847
- Not forgotten but still poor. 1391
- Not forgotten but still poor. 1963
- Notre Dame welds kitchen efficiency to gothic dignity. 1848
- Now, hot lunch for all kids at Reading schools. 1849
- NRA debates cleanest show in town. 1865
- Nutrient content of wheat and rice: present knowledge, future problems, and needed research. 1299
- The nutrient express (Filastrip). 1314
- Nutrient intake of women. 1340
- Nutrient labeling. 1504
- Nutrient needs and food costs of women. 1181
- Nutrients in processed foods: proteins. 1147
- Nutrition and fertility interrelationships. 1315
- Nutrition and fetal development. 1404
- Nutrition and mental development. 1245
- Nutrition and our overpopulated planet. 1294
- Nutrition and regional foods cookery. 1703
- The nutrition crisis: a reader. 1282
- Nutrition education brings school together. 1383
- Nutrition for foodservice workers. 1194
- Nutrition for the mother nursing her baby (Audiotape). 1374
- Nutrition in maternal health care. 1145
- Nutrition in the school: grades K through 12. 1277
- Nutrition information can work for you. 1502
- Nutrition labeling - tools for its use. 1131
- Nutrition labeling - tools for its use. 1508
- Nutrition labeling lets you in --- on what's inside (Poster). 1136
- Nutrition labeling teaching aids (Kits). 1640
- Nutrition labeling: cans teach nutrition. 1173
- Nutrition labeling: how it can work for you. 1500
- Nutrition program for the elderly; two Texas projects offer meals, companionship, and recreation. 1964
- The nutrition series (Filastrip). 1316
- Nutrition update, 1975. 1394
- Nutrition, diet, and cancer. 1317
- Nutrition, food needs and technologic priorities: the WorldFood Conference. 1432
- Nutrition, growth and development. 1177
- Nutrition, human welfare, and economics. 1318
- Nutrition, mother's health and fertility: the effects of childbearing on health and nutrition. 1407
- Nutritional adequacy of diets of a selected group of low-income women: identification of some related factors. 1272
- Nutritional and physiological effects of nitrates, nitrites, and nitrosamines. 1354
- Nutritional aspects of bone loss, part 1 of 2 parts. 1143
- Nutritional factors in alcoholism. 1409
- Nutritional knowledge of health food users in Oahu, Hawaii. 1148
- Nutritional nuances of the term preschool child and the need for precise definition. 1385
- Nutritional review. 1234
- Nutritional review. 1235
- The nutritional value of bread. 1303
- Nutritional values of Nabisco products. 2009
- Nutritionist sees operators awareness as key to success in answering unfair charges. 1464
- Nutritive value of American foods in common units. 2000
- Nuts - the nutritious nibble. 1420
- Obesity and the question of cholesterol reduction in infancy and childhood. 1200
- An obesity index for six-month-old children. 1192
- Obesity: its pathogenesis and management. 1355
- Obtaining meaningful cost information in dietary departments; 1: Food cost information. 1569
- Obtaining meaningful cost information in dietary departments; 2: Labor cost information. 1578
- Occupation: supervisor. 1532
- Onion: lily that adds dash to many a dish. 1988
- The Oopies (Filastrip). 1363
- Oral feeding versus total parenteral nutrition in low birthweight infants. 1321
- Oscar Berninger's four day super feed. 1425
- Outline for occupational home economics course in commercial and institutional food preparation. 1142
- Overcoming resistance to change (Motion picture). 1589
- Packages for progress: team goal-setting techniques. 1557
- PAG statement (No. 28): issues for the World Food Conference, the PAG view. 1465
- Parsnips. 1466
- Pathological growth and maturation in infants and children associated with modern methods of feeding. 1375
- Pattern for instruction (Motion picture). 1646
- Pay to stay in lunchroom. 1580
- The pay-off from electronic controls. Part 1: Point-of-sale control. 1519
- The pay-off from electronics controls, part 4: security systems short-circuit theft. 1809
- The peanut and peanut butter. 1157
- Peanut proteins as food supplements. 1186
- Per capita food consumption. 1467
- Persians. 1468
- Person power: consumerism's influence on packaging. 1904

TITLE INDEX

- Person to person; unique training program helps lunchroom aides deal with individual problems. 1533
- Personal resume preparation. 1659
- Personality, perseverance, planning = prepared students. 1662
- A personalized university course in nutrition. 1634
- Physicians' handbook of nutritional science. 1401
- A picture of health. 1935
- Pilgrims discover America's menu riches. 1989
- Planning diabetic diets (Filmstrip). 1330
- Planning diabetic diets (Slides). 1331
- Planning for youth in extension's expanded food and nutrition education program. 1153
- Play it smart, eat a well-balanced diet. 1332
- Popularity of peanut butter is spreading. 1781
- Position paper on recommended salaries and employment practices for members of the American Dietetic Association. 1582
- Possible improvement in quality of human progeny by maternal dietary intervention. 1258
- Practical guide to managing people. 1588
- Pregnancy and nutrition. 2012
- Preparing a baby's formula (Filmstrip). 1336
- Preparing a baby's formula (Slides). 1337
- Preparing a slide-tape program = a step-by-step approach, part 1. 1696
- Preparing a slide-tape program: a step-by-step approach, part 2. 1695
- Preparing your budget. 1581
- Presenting technical ideas. 1671
- Presidents' forecast: foodservice '76. 1472
- Presto-changeo: turn leftovers into menu magic. 1782
- Prevention and therapy of diabetes mellitus. 1395
- Prevention of microbial and parasitic hazards associated with processed foods. 1873
- Primary-graders study nutrition. 1313
- A primer on vitamins. 1198
- Principal champions school lunch. 1949
- The priority of nutrition in a nation's development. 1348
- Problem clinic for fry chefs. 1876
- Problem-solving approach to nutrition education. 1693
- Problem: how to erase a \$500,000 deficit; solution: a free flow dining program. 1583
- Problem: how to generate student enthusiasm; solution: spiders, gondolas & spray paint. 1473
- Problem: how to improve employee morale; solution: switch to a four-day week. 1584
- Problem: how to offer low cost meals; solution: mandatory meal tickets. 1585
- Problem: how to update a sanitation program; solution: a home study course. 1877
- Processing appliances: technology sweeps the kitchen. 1863
- Product savvy - beef: portion control and roasts. 2031
- Productivity through people. 1565
- Profit more with vegetables. 1990
- A profitable lesson in sandwichery. 1783
- Profitable production planning. 1850
- Program budgeting for school district planning. 1545
- A program of weight reduction in children. 1954
- Progress and problems in achieving objectives of school lunch program. 1961
- Prospective maternal nutrition study in Taiwan: rationale, study design, feasibility, and preliminary findings. 1163
- Protein enrichment of pasta products. 1888
- Protein value of two imitation milks; chemical and biologic assays. 1304
- Protein-calorie malnutrition. 1320
- Psychology for managers: a systems approach to human behavior. 1541
- The public seminar as a nutrition education approach. 1333
- Put the brake on bread losses. 1586
- The rationale for, and design of, a randomized controlled trial of nutritional supplementation in pregnancy. 1346
- Reading nutrition labels (Audiotape). 1501
- Real American cooking: bicentennial foodservice. 1992
- The real you (Filmstrip). 1311
- Recommended dietary allowances 1975 (Audiotape). 1250
- Reducing lighting bills --- six super ways to do it. 1851
- Refrigeration puts school costs on ice. 1808
- Relationships between body build and age of menarche in a group of girls of heterogeneous socioeconomic background. 1312
- Relationships of birthweight, maternal nutrition and infant mortality. 1246
- Relevance check for self-instructional packages. 1711
- Research on nutrition of meat and extender blends shows PER of mixtures close to that of lean beef. 1905
- Researchers probe infra-red. 1852
- Restaurant finance: a handbook for successful management and operations. 1552
- Revolutionary taste sensations. 1749
- Rice: going with the grain for profits. 1795
- The right combination. 1343
- The role of bread in international nutrition. 1155
- The role of dietary carbohydrates in plaque formation and oral disease. 1166
- Role of natural and synthetic sweeteners. 1326
- The role of refined carbohydrates on large bowel behavior and disease. 1169
- Roundup of ranges. 1853
- Royal Prince instant yam flakes. 1984
- The saccharine disease. 1185
- Safe handling of foods in the home. 1871
- Safety Management, a human approach. 1875
- Salad preparation. 1786
- Sasbo's pioneers energy research. 1855
- Sanitation for foodservice workers; teacher's guide. 1874
- Sanitation seems more than looking clean. 1881
- School co-ops wield new buying clout. 2032
- School food program crisis. 1920
- School food service at the crossroads? 1955
- School foodservice at the crossroads. 1938
- School foodservice discovers pupil power. 1479
- School lunch fights back. 1951
- The school lunch program: what it is, what it does, what it should be doing. 1943
- School lunches go buffet. 1732
- School/college casebook number 37030. 1801
- Scramble way beats 'em all. 1952
- Scullery waste could rob you of \$21,000- /yr. 1856
- La seleccion de los alimentos para la familia Gomez. 1726
- Selected list of reliable and unreliable nutrition references; supplement 1974. 2016
- Seminar on sanitation or restaurant owners and managers, University of Kentucky, 1972. 1883
- Sensitivity to physiological hunger cues: are the obese really different? 1327
- Service systems: bicentennial foodservice. 1591
- Shaping up. 1205
- Shop around. 1132
- Signature desserts. 1993
- Single service for --- people at work and study. 1592
- Skillet meals go international. 1986
- Smoking and obesity: the behavioral ramifications. 1364
- Sociology and nutrition. 1179
- Soft serve desserts: the Midas touch. 1488
- Some consumer concerns regarding food labeling and packaging. 1133
- Some methods to improve nutrition in the developing countries. 1225
- Some obstacles to eliminating famine. 1470
- The Somerton story, Part II. A progress report on the Somerton demonstration school for migrant child education. 1624
- Soup to salad, peaches cling to any dish. 1787
- Soup's on! the balanced diet bingo game (Game). 1685
- Soy-oil: protein fortified Nigerian maize beverage. 1910
- Soybeans as a food source. 1916
- The speech writing guide. 1715
- The speed and efficiency of convection ovens. 1857
- Spice and herb roulette (Game). 1478
- Spinach. 1485
- Spirit of '76: Walla Walla captures the past. 1734
- Squash. 1486
- Starch in nutrition. 1365
- Starvation. 1328
- Status and potential of triticale. 1914
- The status of world food trade. 1821
- Stepping back to basics: defining performance expectations for operations supervisors. 1633
- Stick up for Breakfast (Kit). 1936
- Storage, processing, and nutritional quality of fruits and vegetables. 1906
- Strawberries: harvesting ideas from America's favorite fruit. 1789
- Structural planning in organizational development: an often neglected aspect. 1550
- The student market. 1487
- Student-run restaurant serves main course of foodservice training. 1707
- Students charge school meals. 1956
- A study of employee resistance to job enrichment. 1531
- Successful catering. 1704
- Successful persuasion (Film loop). 1708
- Successful persuasion (Motion picture). 1571
- Successful staff meetings. 1666
- Sugar = a fact sheet. 1369
- Sugar and health. 1370
- Sugar in the diet of man. 1366
- Sugar in the diet of man; a summary. 1203
- Sugar: 1975. 2015
- Sugars in nutrition. 1356
- Summary of the conference on lactose and milk intolerance. 1241
- Super kitchen centralizes food service. 1859
- Super soybeans snowball. 1946
- Super-baby cook-book. 1985
- Supervisory management: a short course in supervision. 1536
- Supervisory skills (Audiotape). 1576
- Sweeteners: issues and uncertainties. 1460
- Symposium on nutrition. 1211
- Symposium on social and economic factors in human nutrition. 1372
- Systems approach: renovating dietary facility (Audiotape). 1832
- A systems look at performance appraisal. 1593
- Taking stock - convenience foods face new truths in menu planning. 1595
- Tasmanian school canteen survey. 1191
- Taste factors and obesity. 1244
- A taxonomy of communication media. 1622
- Teenage diet, nutrition and exercise (Filmstrip/audiocassettes). 1214
- Teenage nutrition and physique. 1259
- The teenager and obesity (Audiotape). 1184
- Teens teach children nutrition. 1701
- That we may eat. 1450
- The thing the professor forgot. 1381
- Three hands reach for school lunch tab. 1945
- The ticklish business of changing human behavior. 1539
- The time dependence of food preferences. 1514
- The time game (Motion picture). 1572
- The time trap. 1562
- Tiny shrimp don't skip on big taste. 1790
- Today's rose, by any other name, would be misbranded. 1510
- Tomorrow's foods today. 1912
- Too much of a good thing? (Filmstrip/record). 1295

TITLE INDEX

- A tool for individualized management of fat-controlled diets. 1268
- Tools for metric measuring. 1858
- Toward a new "American mentality". 1672
- Toward planned nutritionhood. 1296
- Training by objectives (Audiotape). 1687
- Training employees for a convenience foods system. 1626
- Training employees isn't enough. 1697
- Training: 1975's best return on investment. 1674
- Treatment of the hyperactive child. 1410
- The trias' conquest of Custard the cowardly dragon. 1197
- Triticale - new miracle grain revitalizes cereal products. 1902
- Tuna packs fan, flavor and versatility into school menus. 1735
- Turkey, turkey, turkey!. 1791
- Turn on color and customers with olives. 1792
- TV advertising and its effects on children's eating habits. 1710
- TV and the consumer. 1118
- Type A "branch". 1959
- Type A lunches win high marks at Bethel Park Schools. 1596
- U. of Penn. Salvages seal contracts. 1597
- Understand your consumers if you want to keep them happy. 1125
- Understanding food patterns in the U.S.A. 1146
- The unfavorable trend in infant feeding. 1319
- The universal school lunch survey. 1948
- The unsolved problems of the obesities, old and new aspects (Audiotape). 1411
- Upgrading warewashing efficiency. 1862
- Urban public school feeding survey - FY 1975. 1962
- The U.S. Role in the world food supply. 1456
- The USDA study on high school participation in child nutrition programs. 1960
- Use of alternative food ingredients. 1503
- Use of instructional television: a shared program. 1712
- The use of radio and television in nutrition education. 1298
- Use poultry year round for economy, convenience, versatility. 1996
- Variations on the convenience theme. 1737
- The vegetarian diet - food for us all. 1359
- Vegetarian diets. 1338
- Vegetarianism (Audiotape). 1341
- Vending machines don't have to be villains. 1491
- Vital vittles win the West (Filastrip). 1387
- Vitamin A deficiency and blindness prevention. 1160
- Vitamin B6 in reheated, held, and freshly cooked turkey breast. 1764
- The vitamin conspiracy. 1233
- Vitamin E. 1161
- Vitamin E therapy in premature babies. 1388
- Vitamin F: key to youthful longevity. 1164
- Vitamin levels at term and in the neonate. 1389
- Vitamins: a systems analysis solution to the doctor vs. health faddist controversy. 1287
- Vulnerable periods of lactation - a view on breast feeding practices in Brazil. 1360
- Walther beats the high cost of small system hot feeding. 1599
- Want to cultivate some employee trust? 1538
- Western chicken teriyaki with curried peaches. 1738
- Western Hemisphere Nutrition Congress, 4th, Bal Harbour, 1974. 1398
- What an executive should know about organization development. 1709
- What does it take for a woman to make it in management? 1717
- What food is it? (Game). 1496
- What guards your back door? 2034
- What homemakers know and do about feeding their families. 1329
- What is a cook? (Filastrip). 1694
- What is nutrition? (Filastrip). 1176
- What makes an effective employee training program? 1625
- What makes Johnny sop? 1598
- What the industry can do about growing public mistrust. 1119
- What was learnt at Malvern. 1797
- What you can tell your mother about potatoes (Poster). 1134
- What's happening in school food service? 1947
- Why protein fortification of sacaroni. 1908
- White paper on infant feeding practices. 1178
- Who are your customers: Gallup data profile the market for nine different types of restaurants. 1400
- Who can't use lower cost and high quality? 1555
- Who puts the hole in sacaroni? 1915
- Who's afraid of the long shadow of fast food? 1793
- Who's making the profit? 1429
- Why a contractor may do the job better. 1522
- Why are people still eating out? 1474
- Why Ben Hadik went frozen preplate. 1493
- Why cooperative purchasing. 2035
- Why you should do it yourself. 1551
- Why your school district probably can't afford not to participate in the school lunch program. 1930
- The Wilton yearbook of cake decorating. 1798
- Winning pair: fresh, canned Bartlett's. 1799
- Winter corn can butter up menu profits. 1800
- Wisconsin city requires food managers course. 1653
- Work productivity: getting the most for the time. 1528
- Working and learning in school foodservice. 1636
- World food conference, crisis paper. 1419
- World food problem: a selective bibliography of reviews. 2010
- The world food prospect. 1423
- The world food situation: what is the U.S. Role? (Slide). 1483
- World food supplies and America's resources: a review. 1495
- Write your own job description. 1645
- Writing for results in business, government, and the professions. 1641
- Yes, you can bring teenage school lunch dropouts back to school. 1929
- You can have one as well as the other: instinct versus technique. 1546
- You can improve your communications. 1698
- You don't know what you got until you lose it. 1567
- You'll like it: it's your type. 1944
- Your attitude is showing: a primer on human relations. 1629
- Your food choices: Consumer or consumed? (Filastrip). 1128
- Your guide to frozen convenience foods; 1975 frozen foods fact file, part 2. 2021
- Your supplier's telling you something. 2036
- Zinc deficiency in sickle cell disease. 1413
- Zinc in foods. 1402
- 1975 menu census. 1605
- 1975 vs 1972: where are Americans eating out? 1606
- 20 creative & convenient sandwich suggestions. 1802
- 26 miles across the sea. 1607
- 6 blocks to innovation. 1680

MEDIA INDEX

Audiocassettes

ABC's of canning. 1892
The adolescent diabetic and diet. 1288
Adolescent pregnancy: the influence of growth, nutrition and the environment. 1342
Behavior therapy for the obese. 1190
The behavioral sciences: what every manager should know. 1577
Diet and Dental Health. 1382
Diet variety for health. 1183
Food additives: beneficial or deleterious. 1138
Food facts and false claims. 1426
Food fads. 1297
Food, population, and the environment. 1417
Freezing facts and the homemaker. 1891
The International system (Metric) of measurement-applied to dietetics. 1688
Iron, nutrition - 1972. 1396
Nutrition for the mother nursing her baby. 1374
Reading nutrition labels. 1501
Recommended dietary allowances 1975. 1250
Supervisory Skills. 1576
Systems approach: renovating dietary facility. 1832
The teenager and obesity. 1184
Training by objectives. 1687
The unsolved problems of the obesities - old and new aspect. 1411
Vegetarianism. 1341

Charts

Del Monte Nutrition Guide. 1122

Film Loops

The courtesy caper (for use in Audiscan projector). 1632
Make mine metric (for use in Fairchild cartridge projector). 1785
Successful persuasion (for use in Fairchild cartridge projector) 1708

Filmstrips

Be-attitude - awareness (with audiocassette). 1615
Be-attitude - enthusiasm (with audiocassette). 1616
Be-attitude - self esteem (with audiocassette). 1617
Break the fast (with audiocassette) 1164
Careers in home economics (with audiocassette). 1627
Careers in home economics. 1684
Child care and development, set 1 (with audiocassette) 1630
Child development and child health (with audiocassette). 1403
Clean food (with audiocassette) 1880
Clean people (with audiocassette). 1879
Clean restaurant (with audiocassette). 1878
The complete dishwasher. 1815
Consumer education services (with audiocassette). 1118
Don't be a breakfast skipper. 1209
Feeding an infant (with audiocassette). 1222
Food for life (with audiocassette). 1378
Food for thought (with audiocassette). 1227
George Gorge and Nicky Persnick (with audiocassette). 1237
A good breakfast. 1175
Good food wins the game. 1240
Good meals for busy days. 1736
How to invest in people; a guide for professional management (with phonodisc). 1574
The increasing importance of grain foods (with audiocassette). 1264
Infant care and development, set 2 (with audiocassette). 1657
Inside my mom = nutrition during pregnancy (with phonodisc). 1309
Investing in people; a report for the foodservice industry (with phonodisc). 1573
More than love (with phonodisc) 1310
Must the world go hungry (with phonodisc). 1682
The nutrient express (with audiocassette). 1314

MEDIA INDEX

The nutrition series (with audiocassette). 1316
The Oopsies (with audiocassette). 1363
Planning diabetic diets (with audiocassette). 1330
Preparing a baby's formula (with audiocassette). 1336
The real you. 1311
Teenage diet, nutrition and exercise (with audiocassette). 1214
Too much of a good thing? (with phonodisc). 1295
Vital vittles win the West (with audiocassette). 1387
What is a cook (with audiocassette). 1694
What is nutrition. 1176
Your food choices: Consumer or Consumed (with audiocassette). 1128

Games and Playing Cards

Basic 4. 1156
Chomp Chomp: the good eating game from Pantry Pride. 1339
Gourmet search. 1982
Kitchen search. 1838
Meter-liter-gram, the metric measure game. 1675
NASCO, a food vocabulary game. 1683
Soup's on! the balanced diet bingo game. 1685
Spice and herb roulette. 1478
What food is it? 1496

Kits

Its breakfast time. 1267
Metric recipe kit - advanced. 1676
Metric recipe kit - beginning. 1677
Nutrition labeling teaching aids. 1640
Stick up for breakfast. 1936

Motion Pictures

Calories: enough is enough. 1273
Cooks, chefs, and related occupations. 1705
Eat, drink and be wary. 1895
The food platform. 1208
Food preparation terms, part 1. 1608
Food preparation terms, part 2. 1761
Food purchasing; part 1: General principles. 2028
Food purchasing; part 2: Let the buyer beware. 2029
Healthy Mother, Healthy Baby. 1144
Hot lunch. 1953
The liter: An introduction the the metric system. 1778
Make Mine Metric. 1784
The Manager and the Law. 1506
Overcoming resistance to change. 1589
Pattern for instruction. 1646
Successful persuasion. 1571
The Time Game. 1572

Posters

Healthy Baby posters. 1251
If it's hot, keep it hot! 1882
Nutrition labeling lets you in---on what's inside. 1136
What you can tell your mother about potatoes. 1134

Slides

Feeding an infant (with audiocassette) 1223
Meat identification slide set. 1507
Planning diabetic diets. (with audiocassette) 1331
Preparing a baby's formula (with audiocassette). 1337
The world food situation: what is the U.S. Role? (with audiocassette). 1483

MEDIA INDEX

Transparencies

Behavioral aspects of management;
an introduction. 1515

Behavioral aspects of management;
applications. 1516

Home economics. Foods I. 1255

Home economics. Foods II. 1256

Videocassettes

Food - what for? 1226

Make mine metric. 1669

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